

NEW SICHUAN FOOD

新 派 川 菜

NEW SICHUAN FOOD

CHENGDU STYLE

成都新派川菜

CHENGDU SPICY AND AROMATIC SERIES

成都香辣系列

成都香辣蟹 S55	• Chengdu Spicy & Aromatic Crab	12.95
成都香辣鱼 S55	• Chengdu Spicy & Aromatic Fish	13.95
成都香辣龙虾 S57	• Chengdu Spicy and Aromatic Lobster	17.95
成都香辣毛血旺 S58	• Chengdu Spicy and Aromatic Pig Blood	12.95
成都香辣豆腐 S59	• Chengdu Spicy and Aromatic Bean Curd	9.95
成都霸王蟹 S60	• Chengdu Spicy and Sweet and Sour Crab	11.95

CHENGDU CUT SPICY PEPPER SERIES

成都剁椒系列

剁椒鱼 S51	• Steamed Fish with Cut Spicy Pepper	15.95
剁椒鱼头 S52	• Steamed Fish Head with Cut Spicy Pepper	14.95

CHENGDU BEAN CURD FLOWER SERIES

豆花系列

豆花鱼片 S63	• Sliced Fish with Bean Curd Flower	13.95
豆花牛肉 S64	• Beef with Bean Curd Flower	9.95
甜豆花 S65	• Sweet Bean Curd Flower	7.25
酸辣豆花 S66	• Sour and Spicy Bean Curd Flower	7.25
家常豆花 S67	• Bean Curd Flower Family Style	7.25

CHENGDU HAPPY PEASANT FAMILY SERIES

农家乐系列

农家乐辣子鱼 S68	• Chengdu Happy Peasant Family Whole Fish	15.95
农家乐辣子鸡 S69	• Chengdu Happy Peasant Family Chicken	9.95
农家乐辣子豆腐 S70	• Chengdu Happy Peasant Family Bean Curd	8.25
农家乐干烧鱼 S71	• Dry Braised Happy Peasant Family Fish	16.95
萝卜丝鲫鱼 S72	• Whole Fish and Turnip with Fish Soup	16.95
农家乐鱼丁 S73	• Diced Fish with Sour Cabbage and Vegetable	12.95
呷菜 S74	• Pa Pa Vegetables	8.95

NEW SICHUAN FOOD

新 派 川 菜

OTHER NEW CHENGDU FOOD

其它成都新派川菜

水煮活鱼 S75	• Sliced Live Fish w. Fish Soup & Spicy Pepper	15.95
水煮鱼头 S76	• Fish Head with Fish Soup and Spicy Pepper	15.95
泰安鱼 S77	• Tai An Fish	15.95
五彩鱼 S78	• Five Color Fish	15.95
小椒豆豉鱼 S79	• Steamed Whole Fish with Spicy Green Pepper and Black Bean Sauce	15.95
银鳕鱼 S80	• Sliced Fish with White sauce Soup	16.95
鱼头汤 S81	• Fish Head with Soup in a Casserole	14.95
蒜烧鱼丁 S82	• Braised Diced Fish with Fresh Garlic	12.65
金沙大虾 S83	• Dry and Sauteed Shrimp with Minced Bread	12.65
凉粉牛肉 S84	• Spicy Diced Beef and Mung Bean Noodle	10.95
三鲜脆牛 S85	• Crispy Shredded Beef	10.95
荷葉排骨 S86	• Steamed Rice Flour Covered Ribs w. Lotus Leaves	10.95
四川扣肉 S87	• Bowled Sliced Pork w. Sichuan Salted Cabbage	10.95
酸辣肚丝 S88	• Spicy and Sour Shredded Pig Tripe	9.25
蒜烧肚丝 S89	• Shredded Pig Tripe with Fresh Garlic	9.25
椒麻热鸡 S90	• Braised Chicken with Spicy and Peppery Sauce	10.95
白果烧鸡 S91	• Stewed Chicken with "White Fruit"	10.95
素毛血旺 S92	• Pig Blood and Vegetables with Spicy Sauce	9.25
小椒玉米 S93	• Sauteed Corn cobs with Spicy Green Pepper	8.25
糖醋莲藕 S94	• Sliced Lotus Roots w. Sweet & Sour Sauce or White Sauce	8.25
鹽煎豆腐 S95	• Bean Curd with Sichuan Salted Cabbage	8.55
辣炒大白菜 S96	• Sauteed Chinese Cabbage with Spicy Pepper	7.95

NEW SICHUAN FOOD

新派川菜

小吃 SICHUAN APPETIZERS

甜皮鸭 S 1	Sweet Skin Duck	7.25
辣水饺 S 2 *	Chengdu Spicy Dumplings	3.50
脆抄手 S 3	Sichuan Dumpling w. Clear Soup	3.50
菜儿肥 S 4	Stick Rice Cage on Leafs	3.50
糯米元 S 5	"Lai" Stick Rice Balls w. Soup	2.50
糟溜元 S 6	Tiny Stick Rice Nuls w. Soup	2.50
红薯麻元 S 7	Mashed Sweet Potato Balls with Sesame Seeds	3.50

冷盘 COLD DISHES

二姐兔 T S 8 *	Second Sister's Diced Rabbit	6.55
麻辣兔 T S 9 *	Sichuan Peppery Spicy and Diced Rabbit	6.55
凉拌肚丝 S10	Cold Shredded Pig Tripe	6.55
红油肚片 S11 *	Sliced Pig Tripe w. Spicy Red Oil	6.55
辣皮牛肉 S12 *	Sichuan Orange Beef	6.55
怪味茄子 S13 *	Eggplants with Sichuan Wonder Sauce	4.95
芹菜干丝 S14	Shredded Dry Bean Curd & Celery	4.55
麻辣萝卜干 S15 *	Pickled and Dry Turnip with Spicy Sauce	3.95
糖醋莲藕 S16	Sweet and Sour Lotus Roots	4.55
红霞莲子 S17	Sweet Red Date & Lotus Seeds	4.25
小葱拌豆腐 S18	Soft Bean Curd with Scallion Sauce	3.55
麻辣豆腐 S19 *	Soft Bean Curd w. Spicy Sauce	3.55
四川泡菜 S20	"Chong" Cabbage	3.55

NEW SICHUAN FOOD
CHONG QING STYLE

重庆新派川菜

CHONG QING SPICY AND AROMATIC SERIES

重庆香辣系列

重庆香辣蟹 S21 *	Chong Qing Spicy and Aromatic Crab	11.95
重庆辣子鸡 S22 *	Chong Qing Spicy and Aromatic Chicken	9.95
辣子回锅肉 S23 *	Chong Qing Spicy Doubled Cooked Pork	9.95
辣子鱼丁 S24 *	Chong Qing Spicy and Aromatic Diced Fish	12.95
香辣软段蟹 S25 *	Chong Qing Spicy & Aromatic Soft Shell Crab	13.95
香辣蝦球 S26 *	Chong Qing Spicy and Aromatic Shrimp	10.95
香辣田雞 S27 *	Chong Qing Spicy and Aromatic Frog Legs	12.95
辣子脆腸 S28 *	Chong Qing Spicy & Aromatic Crispy Pig Intestine	10.95
牙签雞皮 S29 *	Chong Qing Crispy Toothpick Chicken Skin	10.95

NEW SICHUAN FOOD

新派川菜

PICKLED SPICY PEPPER SERIES

泡椒魚丁 S30 *	Diced Fish with Pickled Red Pepper	12.95
泡椒墨魚仔 S31 *	Baby Cuttlefish with Pickled Red Pepper	12.95
泡椒兔丁 S32 *	Diced Rabbit with Pickled Red Pepper	12.95
泡椒田雞 S33 *	Frog Legs w. Pickled Red Pepper	12.95
泡椒蓮藕 S34 *	Diced Lotus Roots with Pickled Red Pepper	8.25
泡椒豆腐 S35 *	Bean Curd with Pickled Red Pepper	7.95

CHONG QING SOUR CABBAGE SERIES

酸菜系列

重庆酸菜魚 S36 *	Chong Qing Sour Cabbage Fish	16.95
重庆酸菜雞 S37 *	Chong Qing Sour Cabbage Chicken	11.95
重庆酸菜毛肚 S38 *	Chong Qing Sour Cabbage Pig Blood	10.95

THE SPICY SPRING WATER SERIES

泉水系列

泉水雞 S39 *	Chicken with Spicy Spring Water Sauce	9.95
泉水牛肉 S40 *	Beef with Spicy Spring Water Sauce	10.95
泉水肥腸 S41 *	Pig Intestine with Spicy Spring Water Sauce	10.95
泉水魚片 S42 *	Sliced Fish with Spicy Spring Water Sauce	12.95

NEW DRY AND SAUTEED SERIES

新干煸系列

干煸蝦仁 S43 *	Dry and Sauteed Baby Shrimp	10.95
干煸肥腸 S44 *	Dry and Sauteed Crispy Pig Intestine	10.95
干煸田雞 S45 *	Dry and Sauteed Frog Legs	12.95
雙椒雞丁 S46 *	Dry and Sauteed Diced Chicken with Peppery spicy Sauce	8.95

OTHER NEW CHONG QING FOOD

其它重庆新派川菜

麻婆魚丁 S47 *	Diced Fish with Spicy Sauce	12.95
老薑煨雞 S48	Stewed Fresh Chicken with the Old Ginger	10.95
口味雞 S49 *	Spicy Powder Chicken	9.25
脆井研鮑 S50 *	Spicy Squid w. the Green Tea	10.65
裹燒肉 S51	Braised Hang Zhou Pork	10.95
水煮牛肉 S52 *	Braised Beef Tripe with Chilly Sauce	9.95
蒜卜牛腩煲 S53	Beef and Turnip in Casserole	9.95
咸鱼茄子煲 S54	Eggplant with Salted Fish Sauce in Casserole	8.95

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CHENGDU STYLE

成都新派川菜

CHENGDU SPICY AND AROMATIC
SERIES

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成都香辣鱼 S56	• Chengdu Spicy & Aromatic Fish 13.95
成都香辣蟹 S57	
成都香辣蟹 S57	• Chengdu Spicy and Aromatic Lobster 17.95
成都香辣血旺 S58	
成都香辣血旺 S58	• Chengdu Spicy and Aromatic Pig Blood 12.95
成都香辣豆腐 S59	
成都香辣豆腐 S59	• Chengdu Spicy and Aromatic Bean Curd 9.95
成都霸王蟹 S60	
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CHENGDU CUT SPICY PEPPER
SERIES

成都剁椒系列	
剁椒鱼 S61	• Steamed Fish with Cut Spicy Pepper 15.95
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SERIES

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CHENGDU HAPPY PEASANT
FAMILY SERIES

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三丝脆牛 S85	• Crispy Shredded Beef 10.95
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四川扣肉 S87	• Bowled Sliced Pork w Sichuan Sallied Cabbage 10.95
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蒜泥肚丝 S89	• Shredded Pig Tripe with Fresh Garlic 9.25
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小吃 SICHUAN APPETIZERS

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辣水饺 S 2	Chengdu Spicy Dumplings	3.50
脆抄手 S 3	Sichuan Dumpling w. Clear Soup	3.50
芋儿耙 S 4	Stick Rice Cake on Leaf's	3.50
糯米糍 S 5	"Lar" Stick Rice Balls w. Soup	2.50
糖溜肉元 S 6	Tiny Stick Rice Nuts w. Soup	2.50
红薯泥元 S 7	Mashed Sweet Potato Balls with Sesame Seeds	3.50

冷盘 COLD DISHES

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CHONG QING STYLE

重庆新派川菜

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香辣田雞 S27	Chong Qing Spicy and Aromatic Frog Legs	12.95
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牙簽雞皮 S29	Chong Qing Crispy Toothpick Chicken Skin	10.95

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PICKLED SPICY PEPPER SERIES

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泡椒兔丁 S32	Diced Rabbit with Pickled Red Pepper	12.95
泡椒田雞 S33	Frog Legs w Pickled Red Pepper	12.95
泡椒蓮藕 S34	Diced Lotus Roots with Pickled Red Pepper	8.25
泡椒豆腐 S35	Bean Curd with Pickled Red Pepper	7.95

CHONG QING SOUR CABBAGE SERIES

酸菜系列

重慶酸菜魚 S36	Chong Qing Sour Cabbage Fish	16.95
重慶酸菜雞 S37	Chong Qing Sour Cabbage Chicken	11.95
重慶酸菜牛肉 S38	Chong Qing Sour Cabbage Pig Blood	10.95

THE SPICY SPRING WATER SERIES

泉水系列

泉水雞 S39	Chicken with Spicy Spring Water Sauce	9.95
泉水牛肉 S40	Beef with Spicy Spring Water Sauce	10.95
泉水肥腸 S41	Pig Intestine with Spicy Spring Water Sauce	10.95
泉水魚片 S42	Sliced Fish with Spicy Spring Water Sauce	12.95

NEW DRY AND SAUTEED SERIES

新干煸系列

干煸蝦仁 S43	Dry and Sauteed Baby Shrimp	10.95
干煸肥腸 S44	Dry and Sauteed Crispy Pig Intestine	10.95
干煸田雞 S45	Dry and Sauteed Frog Legs	12.95
雙椒雞丁 S46	Dry and Sauteed Diced Chicken with Peppery spicy Sauce	9.95

OTHER NEW CHONG QING FOOD

其它重庆新派川菜

麻婆水餃 S47	Juicy Fish with spicy Sauce	12.95
老薑嫩雞 S48	Stewed Fresh Chicken with the Old Ginger	10.95
口水雞 S49	Spicy Powder Chicken	9.25
龍井鮮魷 S50	Spicy Squid w. the Green Tea	10.95
東坡肉 S51	Braised Hang Zhou Pork	10.95
水煮牛肉 S52	Braised Beef Tripe with Chilly Sauce	9.95
蒜卜牛腩煲 S53	Beef and Turnip in Casserole	9.95
咸菜茄子煲 S54	Eggplant with Salted Fish Sauce in Casserole	8.95

龍晶大酒樓

THE NICE RESTAURANT

In honor Harley Spiller's Fannell Party on Sep. 8, 1994

1. 乳豬大拼盤 Cold Platter w/ Roast Suckling Pig Combination
2. 黃金龍鳳卷 Crispy Sea-Food Roll & Deep Fried Bean Curd
3. 填衣石片螺 Stuffed Minced Sea-conch
4. 紅燒雙喜翅 Shark's Fin Soup w/ Bird's Nest & Chicken
5. 當紅炸子雞 Crispy Fried Chicken
6. 紅燒青島蝦 Pen-Fried Tsing-Tao Drawn in Shell
7. 薑蔥汁蒸黑青龍蝦 Steamed Eel w/ Black Bean Sauce
8. 揚州炒飯 Fried Rice of Young Chow Style
9. 紅燒官府麵 Braised E-Fu Noodle
10. 甜品 Honey Dew Melon Soups (Dessert)





Noodles

Egg Noodles (Half Egg Noodles Full Egg Noodles or Egg Noodle)	
Wonton with Noodles	8.75
Cashew Dumplings with Noodles	8.75
Beef Balls with Noodles	8.49
Fish Balls with Noodles	8.49
Salmon with Noodles	14.75
Cashew Beef Noodle with Noodles	11.25
Braised Mandarins Beef Noodle with Noodles	11.75
Honey Glazed Barbecued Pork with Noodles	10.25
Roast Pork with Noodles	10.75
Roast Pork and Barbecued Pork with Noodles	11.25
Noodles with Szechuan Spicy Meat Sauce	10.75
Chicken Chow Mein	10.75



Vegetables

Chinese Barbecued Pork with Noodles	7.75
Chop Suey with Chicken Sauce	7.75



Entrees

Beef with Noodles	
Chicken Noodle	10.00
Beef Noodle with Noodles	10.75
Kung Pao Chicken	10.75
General Chicken	10.75
Spiced Shrimp with Honey Glazed Noodles	14.00
Beef and Noodles	10.00



Congee

Rice Porridge	
Chicken and Chicken Congee	10.75
Beef and Beef Congee	10.75
Shrimp and Beef Congee	10.75
Shrimp and Beef Congee	10.75
Shrimp and Beef Congee	10.75
Shrimp and Beef Congee	10.75
Shrimp and Beef Congee	10.75



Rice

Chicken and Beef with Rice	10.75
Beef and Beef with Rice	10.75
Shrimp and Beef with Rice	10.75
Shrimp and Beef with Rice	10.75
Shrimp and Beef with Rice	10.75
Shrimp and Beef with Rice	10.75
Shrimp and Beef with Rice	10.75
Shrimp and Beef with Rice	10.75



Dessert

Red Bean Ice	3.75
Green Mousse	3.75
Half Egg and Half Ice Cream	4.00
Ice Cream	4.00



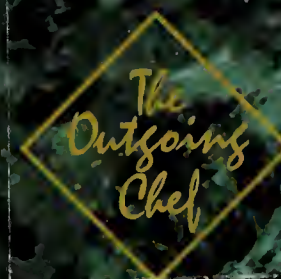
Hot and Cold Beverages

Soft Drink	1.50
Fresh Juice	3.75
Soy Bean Milk	1.50
Ice Tea	1.50
Hot and Cold Coffee	3.75
Hot and Cold Coffee	3.75
Hot and Cold Coffee	3.75
Hot and Cold Coffee	3.75

<div>  <div> <div>鴻福門海鮮酒家</div> <div>Oriental Moon Seafood Restaurant</div> </div> </div>		
Dim Sim List: Order to Cook		
Table No.	Quantity	
蝦餃	Har Kow	
燒賣	Pork Shui Mai	
排骨	Steam Spare ribs	
鳳爪	Chicken Feet	
牛腩	Beef Tripe	
牛百葉	Beef Tripe	
西蘭牛肉	Steam Beef Ball	
炸蝦丸	Fried Shrimp Ball	
粉蒸	Steam or Fried Fun Koe	
瓜水角	Pork Fried Dumpling	
炸春卷	Egg Roll	
鮮竹卷	Bean Curd Beef Roll	
燒雞粉卷	Shredded Chicken Roll	
蝦米長粉	Dried Shrimp Rice Noodle	
蝦腸	Shrimp Rice Noodle	
牛腸	Beef Rice Noodle	
蘿蔔糕	Radish Pudding	
豆豉餅	Beck w. Shrimp	
蟹粉	Fried Stuff Crab Claw	
蒸叉燒包	Steam Pork Bun	
魚翅餃	Shark Fin Kow	
臘腸包	Sausage Bun	
蓮蓉包	T. T. Roll	
馬蹄糕	Waterchest Nut Pudding	
馬蹄卷	Sweet Bun Roll	
白蓮蓉包	Sweet Bun	
奶黃包	Folk Bun	
西米角	Sweet Pudding	
糯米糍	Sticky Rice w. Lotus Leaf	
生炒糯米飯	Sweet Rice	

Poultry
with Grade "A" fresh poultry
Roasted Whole Turkey
Rotisserie Whole Chicken
Plain, Herb, Mesquite, Honey,
or Lemon Pepper
Roasted Whole Oven Stuffer
Roasted Whole Cornish Hen
Roasted Turkey Breast
Grilled Chicken Breast
Chicken and Vegetable Stir-fry
BBQ-style Chicken Breast
Chicken Francais
Chicken a la King
Chicken Florentine
Southern-style Fried Chicken
Fried Chicken Cutlet
Chicken Cutlet Parmigiana
Chicken Cacciatore
Chicken Nuggets
Chicken Wings
spicy, BBQ, honey BBQ,
lemon pepper, teriyaki
Roasted Duck a l'Orange
BBQ Duck
Duck Teriyaki
Pork
with our fresh pork roasts, sausage
Crown Roast of Pork Chops
Roasted Center Cut Loin of Pork
Roasted Fresh Ham
Baked Virginia-style Ham
BBQ-style Spare Ribs
Sausage and Peppers in red sauce
Lamb
with our fresh USDA Choice lamb
Roasted Whole Leg of Lamb Boulangère
Crown Roast of Lamb Chops
Irish Lamb Stew

Beef
with our USDA Choice or Prime beef
Whole Filet Mignon
Prime Rib of Beef
Eye Round Roast Beef
Top Round Roast Beef
London Broil
Yankee Pot Roast
Braised Brisket of Beef
Old Fashioned Beef Stew
Beef Stroganoff
Beef Sauerbraten
Meatloaf with Mushroom Gravy
Steak and Peppers
Veal
with our premium-quality veal
Stuffed Breast of Veal
Veal Meatloaf
Veal Cutlet Parmigiano
Swedish Meatballs... with ground veal
Seafood
fresh from The Scafood Cove
Marinated Fresh Seafood Steak
Salmon, Tuna, Swordfish, Halibut, Shark
Stuffed Fresh Fillet
Flounder, Salmon, Sole, Rainbow Trout,
Hake or Cod
Poached Salmon Fillet
Stuffed Lobster
Fried Seasoned Scallops
Mussels Marinara or Adriatica
Minced Clams with Garden Vegetables
Calamari, Stuffed or Fried
Stuffed Shrimp
Shrimp Tempura
Shrimp & Rice
Zuppa de Pesce with Linguine
Seafood Ravioli
Seafood Pita



Meals-To-Go
MENU
Chef-Prepared
Restaurant-Quality

The Food Emporium
...Just For You!

The Food Emporium
...Just For You!

Soup
fresh "from scratch" ...made daily
Gaspacho (cold)
Lentil
Home-style Vegetable
Minestrone
Pasta e Fagioli
Onion
Corn Chowder
Tomato and Rice
Cream of Broccoli
Cream of Mushroom
Cream of Chicken Vegetable
Chicken Noodle
Chicken Rice
Chicken Florentine
Chicken Gumbo
Beef and Vegetable
Beef Vegetable Barley
Split Pea with Ham

Pasta
with fresh or imported pasta
Pasta Primavera
Linguine with Broccoli
Linguine with Seafood
Baked Vegetable Lasagne
Baked Meat Lasagne
Spinach Lasagna Roll
Baked Cheese Tortellini
Baked Ziti
Four Cheese Baked Ziti
Stuffed Shells, Broccoli or Seafood
Macaroni and Cheese
Beef and Macaroni

Complete Entrees For One
These chef-prepared dinners are complete with a side dish... they are pre-priced and packaged in microwaveable containers for your convenience!

Hot Turkey Dinner
Turkey Breast with Stuffing Dinner
Rotisserie Half Chicken Dinner
Fried Chicken Dinner
Chicken a la King with Rice
Chicken Florentine with Rice
Grilled Spicy Chicken with Spanish Rice
Roasted Leg of Lamb Dinner
Roasted Loin of Pork Dinner
Roasted Fresh Ham Dinner

London Broil Dinner
Roast Beef Dinner
Brisket of Beef Dinner
Corned Beef Dinner
Yankee Pot Roast Dinner
Meatloaf Dinner
Salisbury Steak Dinner
Seafood Newburg with Rice
Baked Ziti with Meatballs

About The Outgoing Chef...

To our Chefs, quality is first!
These specialties are prepared from scratch, daily in our stores. That means fresh poultry... as well as meats, seafood and produce fresh from our co-ops.

"Chefs" in the truest sense!
Our chefs are professionally trained in schools such as The Culinary Institute of America (CIA), The New York Restaurant School, and Johnson and Wales University. This ensures knowledge of industry standards for food safety.

So much on the Menu!
Browse this menu for our complete listing. If something on this menu isn't already prepared, or if you'd like something not seen here, we'll be happy to prepare it within one to two day's notice.

Our Chefs are here to serve you!
Of course, custom catering is available, including party-tray service. Our Chefs can prepare any cut of meat... as well as slice it to your specifications. Just ask! Also available ... meal planning, recipes and nutritional information.

most items available in most locations

Side Dishes
with our own fresh, fancy produce
Grilled Mixed Vegetables
Zucchini Provençal
Green Beans Almondine
Corn Mexicana
Twice Baked Potato
Potato Skins
Garlic & Leek Mashed Potatoes
Potatoes Au Gratin
Parsley Potatoes
Candied Sweet Potatoes
Glazed Carrots
Braised Red Cabbage
Baked Stuffed Tomato
Stuffed Mushroom
Broccoli with Cheddar Sauce
Rice Pilaf
Vegetables and Rice Medley
Rice Ball
Herb Stuffing

The Upper Crust
freshly baked from our ovens
Fresh Baked Quiche ...6" or 9"
Lorraine, Spinach, Broccoli,
Bacon & Tomato, Seafood
Fresh Pot Pie
Beef or Chicken
Shepherd's Pie

Vegetable Entrees
with our own fresh, fancy produce
Ratatouille
Vegetable Paella
Vegetable Chili
Eggplant Parmigiana
Eggplant Rollatini
Stuffed Cabbage with ground beef
Stuffed Pepper with ground beef



錦繡玉鴛鴦	黑椒焗牛柳
紫菜絲卷	龍蝦解餃子
香酥豆腐鴨	四川大蝦
二茶蝦子	椒鹽龍蝦球
七彩絲皇羹	紅燒雙冬鮑
南乳吊燒雞	菠蘿解炒飯

黃金馬蹄條 芝麻煎堆仔 生磨合桃露

MENU

Spring Blossom Appetizer Platter
Pei Pa Tofu Seaweed Rolls
Crispy Duck with Pureed Taro
Sautéed Shrimp and Scallops with Pine Nuts
Imperial Seafood Chowder
Crackling Peking Chicken with Bean Sauce
Black Pepper Steak
Steamed Lobster Dumplings
Szechuan Spicy Shrimp
Flounder with Spicy Pepper Salt
Braised Two Mushrooms with Greens
Pineapple Fried Rice
Golden Water Chestnut Cake
Sesame Rice Balls
Sweet Cream of Walnut

PEARL OF HUNAN
Luncheon Special

SERVED MON - FRI FROM 11:30 - 4:00

\$4.50 Per Person

EVERY ENTREE COMES WITH:
FRIED RICE, BROWN OR STEAMED RICE
SOUP (Egg Drop, Wonton, Hot & Sour Soup
& Dried Noodles)

- 各式麵點 1. FRIED RICE OR LO MEIN
(Choice of Pork or Beef or Chicken or Shrimp)
干燒牛肉 2★ SHREDDED BEEF SZECHUAN
佛手魚 3. BUDDHA'S DELIGHT
魚香肉片 4★ SLICED PORK WITH GARLIC SAUCE
芥蘭肉片 5. SLICED PORK WITH BROCCOLI
芥蘭鴨 6. SLICED CHICKEN WITH BROCCOLI
樟茶鴨 7. DICED CHICKEN WITH CASHEW NUTS
香嫩牛肉 8. PEPPER STEAK
芥蘭牛肉 9. SLICED BEEF WITH BROCCOLI
炒雙丁 10. SAUTEED DICED CHICKEN & SHRIMP
豆豉蝦仁 11. BABY SHRIMP WITH BLACK BEAN SAUCE
芥蘭蝦仁 12. BABY SHRIMP WITH BROCCOLI
魚香蝦 13★ SLICED CHICKEN W/ GARLIC SAUCE
宮保雞 14★ DICED CHICKEN W/ PEANUTS
公伴蝦 15★ BABY SHRIMP W/ PEANUTS
甜酸雞 15. SWEET AND SOUR CHICKEN

* HOT & SPICY
(ACCORDING TO YOUR TASTE)

FOR FAST FREE DELIVERY

TEL: 772-0735

GRAND OPENING

PEARL OF HUNAN
TEL: 772-0735
(TAKE-OUT ONLY)
FAST FREE DELIVERY

We Do Not Use M.S.G.
We Serve Brown Rice

OPEN 7 DAYS A WEEK

11:30 A.M. - 11:30 P.M. (Mon. to Fri.)
12:00 Noon - 11:30 P.M. (Sat. & Sun.)

SOUP		
冬菇汤	1. Egg Drop Soup	1.00
酸辣汤	2. Wonton Soup	1.00
酸辣汤	3. Hot and Sour Soup	1.00
APPETIZERS		
春卷	4. Egg Roll	1.00
上海春卷	5. Spring Roll	1.00
锅贴水饺	6. Shanghai Fried or Boiled Dumpling (8)	3.25
麻婆豆腐	7. Cold Noodle with Sesame Sauce	3.50
排骨	8. Barbecued Spare Ribs (5)	5.25
VEGETABLES		
豆苗芥兰	9. * Broccoli w/ Garlic Sauce	5.25
豆苗茄子	10. * Egg Plant w/ Garlic Sauce	5.25
四季豆	11. Dried Sauterd String Beans	5.25
理洋葱	12. Buddha's Delight (mixed vegetable)	5.25
水浸菜	13. Moo Shu Vegetables (2 pancakes)	5.50
PORK		
水浸肉片	14. Moo Shu Pork (2 pancakes)	5.55
豆苗肉片	15. * Stirred Pork w/ Garlic Sauce	5.55
京片肉片	16. Stirred Pork w/ Broccoli	5.55
排翅肉	17. Sweet & Sour Pork	5.55
湖南肉	18. * Hunan Pork	7.55
CHICKEN		
水浸雞	19. Moo Shu Chicken (2 pancakes)	6.50
什錦雞	20. Soven & Sour Chicken	6.50
豆苗雞	21. * Stirred Chicken w/ Garlic Sauce	6.50
雪豆雞	22. Stirred Chicken w/ Snow Peapods	6.50
水浸雞	23. Stirred Chicken w/ Broccoli	6.50
宮保雞丁	24. * Stirred Chicken w/ Peapods	6.50
麻婆雞丁	25. Moo Goo Gai Pan	6.50
脆皮雞丁	26. Diced Chicken w/ Cashew Nuts (or walnuts)	6.50
松子雞片	27. Stirred Chicken w/ Eggplant	6.50
豆豉雞片	28. Stirred Chicken w/ Black Bean Sauce	6.50
湖南雞片	29. * Hunan Chicken	7.25
* HOT & SPICY		
OUR CHEF'S SUGGESTIONS		
炒蟹	1. SOMETHING DIFFERENT	7.75
水浸牛	2. * HOUSE BEEF	8.25
陳皮牛	3. * CRISPY BEEF w/ ORANGE FLAVOREO ..	8.25
干貝牛	4. SCALLOPS AND BEEF	8.50
湖南牛	5. * HUNAN BEEF	7.95
雙鮮	6. SHRIMP & SCALLOPS	8.95
左公蝦	7. * GENERAL CHING'S SHRIMP	8.25
左公雞	8. * GENERAL TSO'S CHICKEN	7.75
芝麻雞絲	9. * SESAME CHICKEN	7.25
湖南二味	10. * SHRIMP & PORK HUNAN STYLE	7.75
陳皮雞	11. * CHICKEN WITH ORANGE FLAVORED ..	7.95
全家福	12. NEW YORK, NEW YORK	8.35
海鮮大會	13. SEAFOOD DELIGHT	9.25
芝麻牛	14. SESAME BEEF	8.25
美香雙鮮	15. * PRAWN & SCALLOPS WITH GARLIC SAUCE	8.25
洞庭蝦	16. LAKE TUNG-TING SHRIMP	8.25
湖南鴨	17. * HUNAN DUCK	8.95
* HOT AND SPICY		
BEEF		
水浸牛	30. Moo Shu Beef (2 pancakes)	6.75
京片牛	31. Beef with Broccoli	6.75
雙鮮	32. Beef with Snow Peas	6.75
京片牛	33. Stirred Beef w/ Bamboo Shoots & Mushroom ..	6.75
京片牛	34. Pepper Steak	6.75
京片牛	35. * Stirred Beef w/ Garlic Sauce	6.75
京片牛	36. * Stirred Beef w/ Chili Sauce	6.75
京片牛	37. * Stirred Beef w/ Peanuts	6.75
京片牛	38. Beef with Oyster Sauce	6.75
京片牛	39. Beef with Scallion	6.75
SEA FOOD		
水浸蝦	40. Moo Shu Shrimp (2 pancakes)	7.25
京片蝦	41. * Baby Shrimp w/ Peanuts	7.25
京片蝦	42. Baby Shrimp w/ Cashew Nuts	7.25
京片蝦	43. Baby Shrimp w/ Green Peas	7.25
京片蝦	44. * Baby Shrimp w/ Chili Sauce	7.25
京片蝦	45. Sauterd Diced Chicken & Shrimp	7.25
京片蝦	46. Prawns w/ Broccoli	7.75
京片蝦	47. Sweet & Sour Shrimp	7.75
京片蝦	48. Prawns w/ Lobster Sauce	7.75
京片蝦	49. Prawns w/ Snow Peapods	7.75
京片蝦	50. Prawns w/ Mushrooms	7.75
京片蝦	51. * Prawns w/ Garlic Sauce	7.75
京片蝦	52. * Hunan Shrimp	7.95
京片蝦	53. * Scallops w/ Garlic Sauce	7.95
京片蝦	54. * Sea Scallops w/ Hot Pepper Sauce w/ Peanuts ..	7.95
京片蝦	55. * Sea Scallops w/ Hot Chili Sauce	7.95
LO MEIN AND FRIED RICE		
各式炒麵	55. Lo Mein (pork, chicken, beef or shrimp)	4.75
各式炒麵	57. Young Chow Lo Mein	5.25
各式炒麵	58. Fried Rice (pork, chicken, beef or shrimp)	4.25
各式炒麵	59. Young Chow Fried Rice	4.55
POPULAR CANTONESE CUISINE		
炒麵	60. Chow Mein	5.50
DESSERTS		
鳳梨	61. Pineapples	1.00
荔枝	62. Lichee	1.00
汽水	63. Soda	0.80

Pintaile's Pizza Slices

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Salamino	Salamino	Salamino	Salamino	Salamino	Salamino	Salamino
Shrooms	Shrooms	Shrooms	Shrooms	Shrooms	Shrooms	Shrooms
Cajun	Pepperoni	Cajun	Pepperoni	Cajun	Pepperoni	Cajun
Veggie	Billy Kid	Veggie	Billy Kid	Veggie	Billy Kid	Veggie
Chicken S.	S.Bound	Chicken S.	S.Bound	Chicken S.	S.Bound	Chicken S.
C.P.A.	Top of Broc	Isabella	Top of Broc	Isabella	Top of Broc	Crostini
Up in Smoke	4 Cheese	Up in Smoke	Louie Luau	4 Cheese	Gobble	Louie Luau
Greek	Porky	Popeye	Greek	Popeye	Greek	Green Piece

FANTASTIC PIZZAS

Toppings: An entire layer of cheese topped inside 2 layers of crust.
Stuffed Crust Pizza: Cheese is rolled into the edge of our crust that's not too thick, not too thin.

**CHEESE OR ONE TOPPING
SPECIALTY
SUPER SUPREME**

TRIPLE CRUST PIZZA

**\$9.99
\$12.99
\$13.99**

CHEESE STUFFED CRUST

**\$14.99
\$17.99
\$19.99**

STARTERS & BEVERAGES

BUFFALO WINGS

Indicous chicken wings coated in mild or hot sauce

Single	(19)	\$7.50
Double	(36)	\$12.50
Triple	(56)	\$14.00

Served with blue cheese or ranch

BREADSTICKS

Over baked and cheese topped with flavorful seasonings. Served soft and hot with tangy Ranch house's sauce.

Single Order (10 sticks)	\$1.99
with cheese	\$3.50

Double Order (20 sticks)	\$4.50
with cheese	\$4.75

SODA

Pepper • Diet Pepsi • Mountain Dew

SUPER DEALS!

**BUY ANY
SECOND MEDIUM PIZZA
JUST \$5 MORE**

\$5

**BUY ANY
SECOND LARGE PIZZA
JUST \$7 MORE**

\$7

DELICIOUS PIZZA

CREATE YOUR OWN PIZZA

America's favorite baked golden brown in 15 seconds from our pizza oven

MEDIUM	\$5.99	LARGE	\$10.99
14 TOPPING INCLUDED			

MEATY TOP TOPPINGS

MEATS: Pepperoni, Italian Sausage, Meat Toppings, Ham, Bacon, Hot Toppings, Anchovies

VEGETABLES: Mushrooms, Onions, Caramelized Onions, Black Olives, Jalapenos,

MEDIUM \$5.95 LARGE \$10.50

SPECIALTY PIZZAS

Our famous recipe pizza loaded with tons of what you want!

MEDIUM	\$14.99	LARGE	\$24.99
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SPICE LOVER: Medium term, pepperoni, and green pepper toppings. **SAUCE LOVER:** Medium term, pepperoni, and green pepper toppings.

VEGgie LOVER: 4 delicious meat, pepperoni, hot toppings, pork toppings, pepperoni, hot toppings, and green pepper toppings.

PERFECT LOVER: Large term, pepperoni, hot toppings, and green pepper toppings.

VEGgie LOVER: 4 delicious meat, pepperoni, hot toppings, pepperoni, hot toppings, and green pepper toppings.

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PERFECT LOVER: Large term, pepperoni, hot toppings, and green pepper toppings.

PERSONAL PAN PIZZA

Cheese or One Topping **\$2.49**

Supreme **\$2.99**

Additional toppings \$0.4

MUNCH DOWN MEAL

(10 or less can apply)

One Topping Personal Pan Pizza

Meal of 1 or 2 toppings

1 Soft Drink

1 Soft Drink

1 Soft Drink

\$2.99

This also can get a special treat

Let us know your special order, call us at 1-800-888-8888. We'll be happy to help you. We'll be happy to help you. We'll be happy to help you.

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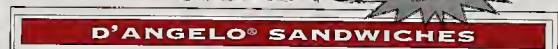
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GRILLED/HOT SANDWICHES

Pita
Pokket 1/6 6/2

* Your Choice of Sauces: Ginger Stir Fry, Garlic Steak Sauce, Teriyaki, Honey Mustard, Sweet & Sour, and Barbeque

Pita
Pokket®

Add Cheese:	\$.30	\$.40	\$.50
Make It a Club with Bacon:	\$.20	\$ 1.20	\$ 1.60

FRESH D'ANGELO® SALADS

DEN SALAD Lettuce, Tomato, Cucumbers, Green Peppers, Onions

Each served with choice of Greek, Lite Italian, Pepper Parmesan, Creamy Italian, Fat Free Raspberry or Cranberry Vinaigrette, Oil and Vinegar or Lite Ranch dressings.

*For guarantee, let us know within 24 hours. Details at participating units. Refunds for dine-in and carryout given at unit. Prices are subject to change without notice. Taxes not included. ® and ™ designate registered trademarks and trademarks of Pizza Hut, Inc., except Pepsi, Diet Pepsi, and Mountain Dew are registered trademarks of PepsiCo, Inc. Limited delivery area. ©1996 Pizza Hut, Inc.

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Meal Deals

Dinner for One \$ 5.99
A Personal Pan Pizza (up to 3 toppings)
Specialty, a salad and a Coca-Cola®

Dinner for Two \$11.99
One medium Pan Pizza (up to 3 toppings)
or Specialty (up to 3 toppings) and a Coca-Cola®
or two Coca-Cola® for one. Add extras as
your breadsticks for just \$1 more!

Dinner for Four \$20.99
Only \$12.50 per person! One large Pan Pizza
(up to 3 toppings) or Specialty, a family
order of breadsticks and Coca-Cola® for
two. Add extras to your breadsticks for
just \$1 more!

Dinner for Six \$22.99
Only \$12.50 per person! Two medium
Pan Pizzas (up to 3 toppings) or Specialty
a family order of breadsticks and Coca-Cola®
for six. Add extras to your breadsticks for
just \$1 more!

Dinner for Eight \$28.99
Only \$18.75 per person! Two large Pan
Pizzas (up to 3 toppings) or Specialty,
for 8 people of breadsticks and Coca-Cola®
for eight. Add extras to your breadsticks
for just \$2 more.

Sandwiches

Pizza Hut® Supreme \$ 3.99
Round cheese pizza topped with pepperoni
and melted mozzarella sauce.

Meat 'n Cheese \$ 3.99
Our round pizza is topped with pepperoni,
melted mozzarella sauce and melted mozzarella.

Meatball 'n Cheese \$ 3.99
Heavy meatballs, melted mozzarella sauce,
melted mozzarella sauce and melted mozzarella.

Dessert Pizza

We mix with a thin crust and add
delicious toppings to create a
delicious pizza. Toppings include
melted mozzarella sauce and melted mozzarella.

Dessert Pizza (1) \$ 1.99
Our breadsticks are
topped with
melted mozzarella
and sugar.

Pizza Crust Choices

CRUST
America's favorite for dinner one another! Spoken clearly on the menu, light and fluffy
on the menu. Crust is our most popular choice.

CRUST
The original! Handmade every cheese pizza is the edge of a never-melting style crust.
More with a never-melting crust. Served only in large size.

CRUST
The one that started it all back in 1958. The original red hot has the taste of toppings
and toppings.

Specialty Pizzas

Small \$5.99 Medium \$11.99 Large \$14.99

Supreme - Our signature pizza is the perfect blend of six tasty toppings: pepperoni,
fresh mushrooms, red onions, green peppers, pork sausage and beef topping.

Meat Lovers® - A hearty, hearty combination of six delicious meats: pepperoni, ham,
beef, sausage, pork sausage, beef topping and mushrooms.

Veggie Lovers® - A garden full of flavor: fresh mushrooms, red onions, green peppers,
fresh tomatoes and beef topping.

Pepperoni Lovers® - An amazing amount of pepperoni! Loaded with extra pepperoni and
extra cheese for more than one pepperoni pizza.

Chicken Supreme - Tender chunks of grilled chicken breast topped on our cheese crust
with mushrooms, red onions, green peppers and green onions.

Cheese Lovers® - Loaded with 100% real mozzarella, PLUS two of your favorite toppings.

Super Supreme **Small \$9.99 Medium \$12.99 Large \$15.99**
A Supreme pizza topped with pepperoni, ham, fresh mushrooms, onions, green peppers, beef topping,
beef sausage, pork sausage and beef topping.

Create Your Own - Easy Prices!

	Small	Medium	Large
Cheese	\$3.99	\$5.99	\$11.99
One Topping Pizza	\$4.99	\$6.99	\$12.99
Two Topping Pizza	\$5.99	\$7.99	\$13.99
Extra Toppings	\$1.00	\$1.00	\$1.00
Extra Cheese	\$1.00	\$1.00	\$1.00

Second Pizza Pricing: Add a second Small Pizza for just \$4.99 second Medium for \$5.99 and a second
Large for just \$6.99. Pizza prices are of small or large size of same size as regular pizza price.

Our Bigger, Better Toppings!

Pepperoni	Chicken	Beef Toppings
Sausage	Ham	Green Peppers
Beef Toppings	Beef Toppings	Beef Toppings
Beef Toppings	Beef Toppings	Beef Toppings
Beef Toppings	Beef Toppings	Beef Toppings
Beef Toppings	Beef Toppings	Beef Toppings

The Big New Yorker Pizza!

Get one 16" Big New Yorker Pizza, the original 16" hand-kneaded pizza is bigger than the large
pizza. Crust is our most popular choice. Crust is our most popular choice. Crust is our most popular choice.
Large Cheese or Topping \$19.99 Additional Toppings \$1.00 each
Large pizza pricing is not available on The Big New Yorker.

PastaBakes® Meals!

All PastaBakes® meals are hand-kneaded and topped with 100% real mozzarella sauce. All meals are served with a side of garlic bread.
All meals are served with a side of garlic bread.

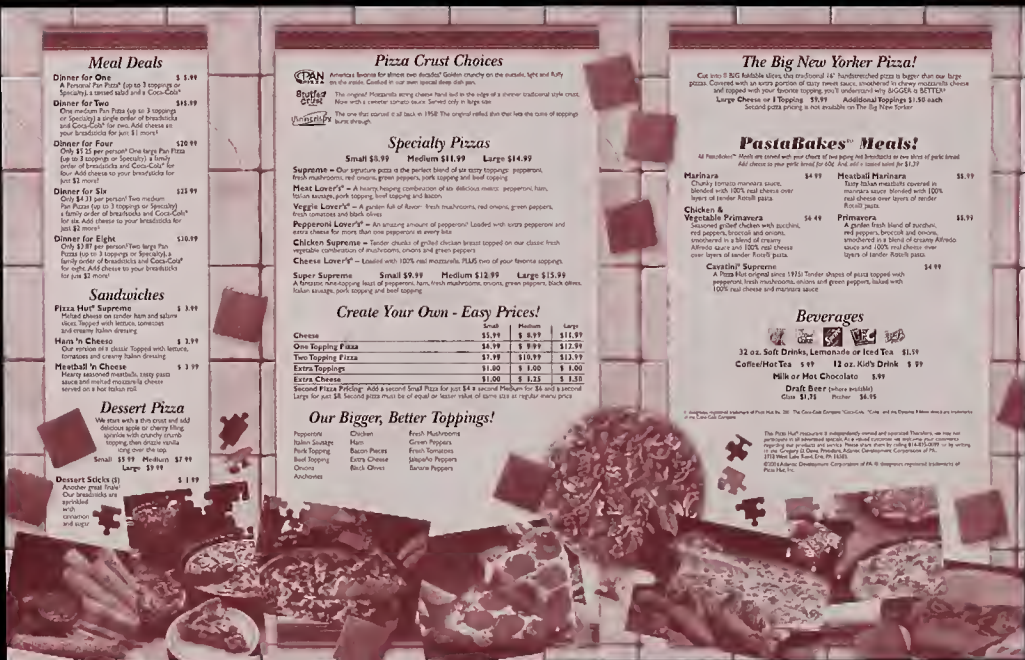
Marinara \$4.99 **Meatball Marinara** \$5.99
Cheesy tomato marinara sauce.
Meatballs with 100% real mozzarella sauce.
Topped with 100% real mozzarella sauce.

Chicken & Vegetable Primavera \$6.99 **Primavera** \$6.99
Tender chicken breast with vegetables.
A garden full of flavor: fresh mushrooms, red onions, green peppers,
fresh tomatoes and beef topping.

Cappicola® Supreme \$6.99
A Pizza Hut original since 1975! Tender slices of pizza topped with
pepperoni, fresh mushrooms, onions and green peppers. Topped with
100% real mozzarella sauce.

Beverages

32 oz. Soft Drinks, Lemonade or Iced Tea \$1.99
Coffee/Mor Tea \$1.99 12 oz. Kids Drink \$1.99
Milk or Hot Chocolate \$1.99
Draft Beer (where available)
Coke \$1.99



PRINCETONVILLE
SHOPPING
CENTER

Dot Luck

"a different kind of deli"
826-6601

OPEN
MON-SAT 8-7
SUNDAY 8-4

CATERING
PICNIC LUNCHES

DELI SANDWICHES

1/4 L.B. MEAT with choice of SWISS, CHEDDAR or JACK CHEESE served with ALFALFA SPROUTS, TOMATOES, DILLON MUSTARD and MAYONNAISE on a KAISER ROLL, FRENCH ROLL, WHOLE WHEAT BREAD or RUSSIAN RYE BREAD, garnished with a slice of KOSHER DILL PICKLE and 1/2 cup of COLE SLAW or 3-BEAN SALAD (SALAD SUBSTITUTIONS AT EXTRA CHARGE)

TURKEY.....3.95
HAM.....4.00
ROAST BEEF.....4.25
CHICKEN SALAD...4.25
COMBO.....5.00

CRIOSSANT-WICHES

THE ABOVE-DESCRIBED SANDWICHES ARE ALSO AVAILABLE ON A LARGE BUTTERY CRIOSSANT FROM JACQUES' BAKERY IN KILAUEA.

ALL KINDS 4.50

SALADS

COLE SLAW.....1.00 cup
3-BEAN SALAD......99 cup
POTATO SALAD......75 cup
FRUIT SALAD......75 cup
PASTA SALAD......2.25 cup
CHICKEN SALAD......2.25 cup
PEA & CHEESE......75 1/2-cup
GARLIC OLIVES......2.25 cup
MARINATED ARTICHOKE
HEARTS.... 50 each/3.75 cup

ENTREES

We feature at least one daily special, according to our whim.

We also have:

BAR-B-Q BEEF RIBS.....1.25 ea.
LASAGNA.....5.25
SPANIKOPPITA.....4.00
(GREEK SPINACH PIE)
WHOLE HERBED CHICKEN...6.50

SPECIALTIES

CHILLED HERBED ARTICHOKE
WISAUCE.....3.75 ea.

PASTA SAUCES

-WHITE CLAM..6.00
-PESTO.....3.00

PATE.....2.00 1/2-cup/10.00 loaf
QUICHE.....2.25 slice/7.50 whole
SALSA.....3.00 pint

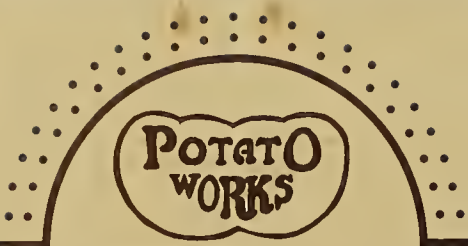
DESSERTS

*CHEESECAKE.....2.50 slice
APPLE PIE.....1.40 slice
MOUSSE.....1.50 1/2-cup
BROWNIES......80 ea.
*CAKE.....2.00 slice

(*whole cheesecakes and specialty cakes available on 24-hr. advance order basis)

• BEVERAGES • CANDY • PASTA •
• KONA COFFEE •

ALL OUR FOOD IS PREPARED ON THE PREMISES USING ONLY THE FINEST
QUALITY INGREDIENTS
ALL ITEMS SUBJECT TO MARKET AVAILABILITY • ALL PRICES SUBJECT TO CHANGE



A unique taste sensation
featuring 18 different ways to
top a delicious baked potato.

Make POTATO WORKS a regular
stop for fresh baked blueberry
muffins and coffee, lunch,
dinner or even a shopping day
snack!

CALL OUR.....



356-3830HOTLINE
FOR DELICIOUS CARRY OUT ORDERS!

MENU

1	BUTTER & SESAME SEEDS.....	\$1.19
2	GRATED SHARP CHEDDAR CHEESE.....	1.89
3	SOUR CREAM & CHIVES.....	2.29
4	THE WORKS.....	2.39
5	SOUR CREAM & MUSHROOMS.....	2.39
6	SOUR CREAM & GRATED CHEDDAR.....	2.49
7	SOUR CREAM, CHEDDAR & MUSHROOMS.....	2.59
8	HOT CHEDDAR & BACON BITS.....	2.59
9	NACHO POTATO.....	2.69
10	CHILI POTATO.....	2.69
11	CHILI & CHEDDAR.....	2.79
12	BEEF STEW.....	2.79
13	ITALIAND.....	2.79
14	CHICKEN ALA KING.....	2.89
15	BROCCOLI & CHEESE.....	2.89
16	BEEF STROGANOFF.....	2.99
17	HAM & CHEESE.....	2.99
18	SEAFOOD NEWBURG.....	2.99

SOUP OF THE DAY, FRESH BAKED BLUEBERRY
MUFFINS AND REFRESHING SOFT DRINKS!!

NO. 0031
RM. DINING

PUBLIC

PRODUCT RECORD		EXPENSE
ITEM		\$ USD
STARTERS		
Chilled tomato, piquillo pepper, and smoked paprika soup with corn salsa and lime-buttermilk sherbert.		8.00
Salad of herbly lentils, green beans, avocado, toasted pecans & baby gem with pomegranate molasses & avocado oil vinaigrette	9.50 + 18.00 =	
Absolone mushroom ceviche with miso auergines and a ginger ponzu sauce		9.00
Grilled scallops with sweet chili sauce, creme fraiche, and green plantain crisps		14.50
Squid & seafood ceviche with young coconut, Thai herbs, scapi shells, and a spicy clear coconut water		12.00
Fried Coromandel oysters with shiso, sansho pepper, and wasabi-yuzu dipping sauce		14.50
Pan seared file gras with roasted corn pancake and chinese black vinegar-blueberry sauce		17.00
Grilled ox tongue, eggplant and cumun relish, quinoa flatbread and confit garlic yogurt		10.00
Grilled kangaroo on a coriander falafel with tahini-lemon sauce and green pepper relish		12.00
MAINS		
Cassava gnocchi, snake bean and fresh palm heart salad, and a carrot-cardamom sauce		18.00
Pan-fried New Zealand snapper on a truffle, vanilla & celeriac puree with green beans and caper salsa		25.00
Tasmanian sea trout on a salad of fennel, green apple, pistachio and dried gooseberries with preserved lemon yogurt and fennel pollen		21.00
Roast monkfish cheek, saffron potatoes, minted courgette & feta salad, and harissa sauce		22.00
Grilled Maya prawns on wok-fried black beans & asparagus, with lump crab and tomato chilli jam		24.00
Grilled guinea fowl breast on Indian spiced cauliflower and potatoes with apple-black pepper chutney		
Roast lamb chops, barley cous cous, baked butternut squash, and coriander-pumpkin seed pesto		23.00
Roast New Zealand venison loin, ginger glazed carrots, rainbow chard, and a fig walnut chutney		25.00
SIDES		
Green leaf salad		6.00
Steamed edamame		6.00
Watermelon, feta, and pumpkin seed salad with basil		8.00
note: gratuity of 20% will be added for tables of 8 or more		
CASH PAID: \$1000.00		



LES HORS D'OEUVRE

Mozaïque de fruits frais et crevettes roses

Medley of Fresh Fruit with Steamed Tiger-Prawns

Salade printanière aux asperges vertes

Green asparagus, mangoes, mushrooms and crispy mixed salad from France
flavoured with truffle dressing and topped with Hollandaise sauce

Huîtres pochées et gratinées au champagne

Lightly poached oyster gratined with champagne sabayon

Fenilleté léger d'escargots aux champignons des bois

Delightful vineyard snails in flaky pastry
enhanced with wild mushrooms and garlic sauce

LES SOUPES

Soupe safranée de coquillages

Mussels, oysters and scallops soup flavoured with saffron

Consommé de caille et sa fricassée

Double quail broth served with a siding of quail breast and mushrooms

LES POISSONS

Filet de pomfret vapeur au confis de langouste

Steamed silver pomfret fillet served on a bed of spinach and spiny lobster cream

Pauaché de fruits de mer en jardinière

Scafood and vegetables medley flavoured with coriander sauce

LES VIANDES

Medaillons de ris et filet de veau à l'essence de morilles

Lightly panfried sweetbread and veal fillet accompanied by a morel mushroom gravy

Aiguillette de canard à l'armagnac

Roasted duckling breast enhanced with armagnac gravy

Rice Available at Rube's

- Long White Rice
- Short Brown Rice
- Long Brown Rice
- Parboiled Long White Rice
- Parboiled Brown Rice
- Pecan Rice
- Arborio Rice
- Lundberg Long Brown Rice
- Lundberg Short Brown Rice
- Calrose Sticky Rice
- Japonica Rice
- Sweet White Long Rice
- Sweet White Short Rice
- Purple Rice
- Forbidden Rice
- Wehani Rice
- Gaia Blend
- Organic Brown Rice (Long)
- Scented Rice
- Aged Basmati Rice
- Canadian Wild Rice
- Bhutanese Rice
- Valencia Rice
- Organic Short Brown Rice
- Kalijira Rice (Bangladesh)
- Basmati (Regular)
- Organic Sweet Brown
- Red Rice (Thailand)
- Fiesta Blend
- Sticky Brown Rice
- Wild Rice Pieces
- Brown Aged Basmati
- Kokuko - Brown
- Kokuho - White



Grilled Roasted Barbecued Style
燒 味 類

1 明爐大鴨 Chef's Special Roasted Duck	每隻 7.25
2 蜜汁叉燒 Honey Glazed BBQ Pork	每碟 7.25
3 脆皮乳豬 Crispy Skin Roasted Pig	每碟 7.95
4 明爐燒鴨 Chef's Special Roasted Pig	每隻 7.25
5 琵琶雞燒鴨 Pe Pe Duck	每隻 8.25
6 燒乳鴨 Golden Roasted Quail	每隻 7.95
7 燒乳鴨 Roasted Quail with Soy Sauce	每隻 7.95
8 童子雞 Young Chicken with Soy Sauce	每隻 7.25
9 燒肉 Roasted Pig Special Platter	每碟 8.95
10 五香牛腩拼拼拼	每碟 7.25
11 蒜茸蒸排骨 Chicken with Jelly Fish	每碟 7.00
12 佛山燒鴨	每碟 6.95
13 五香牛腩 Five Flavors Roasted Beef	每碟 7.25
14 脆皮炸子雞 Fine Cracker Chicken	每隻 7.25
15 燒骨 Grilled BBQ Ribs	每磅 7.25

Steamed or Simmered Specials
炖品類

1 家鄉地地翅 Shen's Fin Abalone & Vegetables	9.50
2 花雞參地片 Chicken Simmered with Ginseng	7.95
3 雪耳地片 Quail Simmered with White Fungus	8.75
4 海鮮魚翅湯 Seafood Shark's Fin Soup	11.50
5 本樓海鮮豆腐湯 House Special Seafood W/Bean Curd Soup	7.25
6 本樓雙菇湯 House Special Double Mushroom Pot	10.25
7 八珍豆腐湯 Eight Treasures to Fu Pot	10.95
8 粉絲什菜湯 W/ Vermicelli Mixed Vegetables Pot	7.95
9 粉絲大蝦 W/ Shrimp & Vermicelli Pot	10.25
10 北菇鴨掌湯 Duck Feet & Black Mushroom Pot	8.95
11 雪豆炒蝦球 Prawns with Snow Peas	8.25
12 雪豆炒帶子 Scallops with Snow Peas	9.50
13 椒鹽豉汁帶子 Sizzling Scallops with Black Bean Sauce	10.25
14 椒鹽黑椒牛仔骨 Sizzling Black Peppercorn Steak	10.50
15 中式牛仔骨 Steak Chinese Style	9.75
16 京都肉排骨 King Doh Pork Chop	7.95
17 椒鹽肉排骨 Sizzled Pepper Pork Chop	7.95

18 蠔油芥蘭 Chinese Broccoli with Oyster Sauce	6.75
19 蠔油扒雙冬 Black Mushroom with Oyster Sauce	7.85
20 上湯焗洋菜 Buddha's Delight	7.25
21 家鄉扒時蔬 Steamed Mushroom with Vegetables	7.25
22 清炒時蔬 Chinese Vegetables of the Day	7.25
23 家常豆腐 Home made Bean Curd (To Fu)	6.75
24 麻婆豆腐 To Fu Szechuan Style	6.25
25 辣椒蝦 Squid with Pepper & Black Bean Sauce	8.50
26 西芹炒時蔬 Squid with Fresh Celery	7.95

Noodles or Rice Noodles in Soup

粉麵類

1	鮮蝦雲吞麵	Fresh Shrimp Won Ton & Noodles	3.25
2	鮮蝦雲吞湯	Fresh Shrimp Won Ton Soup	3.50
3	大燒雲吞麵	Won Ton Noodles with B.B.Q. Pork	3.50
4	大鴨之麵	Won Ton Noodles with Roasted Duck	3.95
5	水餃	Shrimp Dumplings	3.50
6	水餃麵	Shrimp Dumplings & Noodles	3.50
7	鴨麵	Noodles with Roasted Duck	3.90

Braised Noodles

撈麵類

8	牛肉麵	Braised Noodles with Beef Stew	4.95
9	大鴨麵	Braised Noodles with Roasted Duck	5.25
10	大蝦麵	Braised Noodles with Won Ton	4.95
11	水餃麵	Braised Noodles with Dumplings	4.95
12	什菜麵	Braised Noodles with Vegetables	4.25

Seafood Special

海鮮類

1	翡翠炒三鮮	Triple Bird's Nest Delight	10.25
2	大蝦炒雙菇	Double Bird's Nest Delight	10.50
3	五寶炒蝦球	Florentine Prawns with Broccoli	9.75
4	玉蘭炒帶子	Florentine Scallops with Broccoli	9.75
5	油泡鮮蝦球	Bubble Fried Prawns	11.95
6	油泡鮮帶子	Bubble Fried Scallops	11.95
7	蒜茸炒鮮魷	Shrimp with Sautéed Peppers	11.25
8	蒜茸炒大蝦	Prawns with Onion & Garlic Sauce	11.25
9	雙冬海參	Sea Cucumber Pot	10.50
10	清蒸海上鮮	Steamed Whole Fish	

**Chow Mein or Chow Fun
(Hong Kong Style)**
炒粉麵類

13 牛肉炒麵	Beef Chow Mein	7.25
14 肉碎炒麵	Shredded Pork Chow Mein	6.95
15 牛腩炒麵	Beef Stew Chow Mein	7.50
16 蝦球炒麵	Shrimp Chow Mein	8.75
17 海鮮炒麵	Sea Food Chow Mein	9.25
18 干炒牛河	Chow Fun with Beef	7.25
19 星洲炒米粉	Spicy Thin Rice Noodles (Singapore Style)	7.25
20 沙爹牛肉炒河粉	Chow Fun with Caki Beef	7.25

Luncheon Menu
午餐

1 人吃	飯	飯 Bar B Q Pork & Chicken on Rice	3.55
2 油	鴨	飯 Soy Sauce Chicken on Rice	3.55
3 燒	鴨	飯 Roasted Duck on Rice	3.55
4 人吃	燒	飯 Bar B Q Pork on Rice	3.50
5 白	炒	鴨 飯 Steamed White Chicken on Rice	3.55
6 牛	腩	飯 Beef Stew on Rice	4.25
7 宮	保	蝦 飯 King Pao Shrimp	4.25
8 蔬	菜	飯 Shrimp with Mixed Vegetables	4.25
9 茶	房	牛 Broccoli Beef	3.95
10 蔬	菜	牛 Beef with Mixed Vegetables	3.95
11 青	椒	牛 Green Pepper Beef	3.95
12 磨	菇	牛 Moo Goo Gai Pan	3.95
13 雞	蓉	牛 Chicken with Cashew Nuts	3.95
14 雞	蓉	牛 Chicken with Garlic Sauce	3.95
15 甜	酸	牛 Sweet & Sour Chicken	3.95
16 夾	片	肉 Shredded Pork with Garlic Sauce	3.95
17 夾	片	肉 Twice Cooked Pork	3.95

Congee (Rice Soup)

粥類

1 高蛋牛肉粥 Preserved Egg & Beef	3.00
2 生滾牛肉粥 Thin Sliced Beef	2.80
3 生滾魚片粥 Sliced Fish	3.20
4 水燉及筍片粥 House Special Pork Gable	1.50
5 炆魚片粥 Sliced Abalone & Chicken	4.50
6 皮蛋瘦肉粥 Preserved Egg & Pork	3.00
7 燒腩魚片粥 Sliced Fish & Pork Liver	3.20
8 皮蛋魚片粥 Preserved Egg & Fish	3.20
9 什 台 Plain Congee	1.00





No. of Guests	Table No.
Date	Server No.

Baked Dim Sum

1.	Sesame Shrimp Roll Rice Paper Wrapped Shrimp Roll With Toasted Sesame	黄金香麻炸蝦卷	\$5.50
2.	Vegetable Spring Roll Crisp Fried With Fresh Vegetable	菜絲炸春卷	\$3.00
3.	Pot Sticker Pan Seared Meat Dumpling	上海煎蒸貼	\$4.00
4.	Golden Chive Cake Pan Toasted Dumpling Filled With Shrimp Mousse And Chive	香煎百花韭菜茶糕	\$4.00
5.	Cantonese Tulip Cake Pan toasted tulip and Chinese sausage cake	臘味蘿蔔糕	\$3.00
6.	BBQ Pork Pastry Flaky Pastry With BBQ Pork Filling	蜜味叉燒酥	\$3.00
7.	Mini Seafood Pie Flaky Pastry With Creamy Shrimp And Mushroom Filling	芝士海鮮酥	\$3.00
8.	Crunchy Taro Tart Crispy fried with seafood filling	蜂巢荔南芋角	\$3.00

Dessert Dim Sum

9.	Windmill Tart Light Puff Pastry Shell Stuffed With Pineapple Paste	荷蘭鳳梨酥	\$3.00
10.	Mini Mocha Pie Golden Flaky Crust With Chef's Special Mocha Cream Filling And Black Sesame	咖啡豆沙酥餅	\$4.00
11.	Jen Douy Deep Fried Sesame Sweet Rice Ball With Light Lotus Seed Paste	湘蓮煎堆仔	\$3.00
12.	Chilled Pudding Of The Day Please ask for today's selection.	精選布甸	\$4.00

<div><div>高悦</div><div>Royal</div><div>STAR</div></div>			
Steamed Dim Sum			
13. Top Soup Dumpling	高湯魚翅灌湯餃	\$5.50	
Savory Meat Dumpling in Shark Fin Chicken Broth			
14. Hai-Gow	晶瑩鮮蝦餃	\$3.00	
Crescent Shaped, Translucent Mini Shrimp Dumpling			
15. Siu-Mai	北菇粒燒賣	\$3.00	
Open-Faced Dumpling Stuffed With Shrimp, Meat And Mushrooms			
16. Royal Scallop Dumpling	龍皇帶子標	\$4.00	
Shrimp Stuffed Dumpling Topped With Whole Scallop			
17. Spinach Dumpling	鳳凰菠菜餃	\$3.00	
With Chicken And Fresh Spinach			
18. Fun-Guo	家鄉蒸粉果	\$3.00	
Steamed dumpling with shrimp water chestnut Carrot and cilantro stuffing			
19. Shanghai Mini Dumpling	上海小籠包	\$3.00	
Traditional Meat Filling			
20. Chia Shiu Bao	蛋汁叉燒包	\$3.00	
Cantonese BBQ Pork Bun			
21. Red Dumpling	京川紅油水餃	\$4.00	
Szechwan Style Spicy Meat Dumpling			
22. Stuffed Lotus Leaf	迷你珍珠雞	\$4.00	
Glutinous Rice With Diced BBQ Pork, Chicken And Mushroom			
23. Steamed Riblet	豉椒蒸排骨	\$3.00	
With Black Bean And Chili Sauce			
24. Braised Chicken Feet	豉味蒸鳳爪	\$3.00	
Traditional Tea House Recipe			
25. Beef Ball	鮮竹牛肉球	\$3.00	
With Cilantro And Sun Dried Tofu Skin			
26. Medley Of Rice Noodles	尚悅匯紛皇	\$8.75	
Shrimp, Beef, BBQ Pork And Chicken Mushroom			
Royal Star at The Venetian — The New Generation of Traditional Chinese Cuisine			

RUBY FOOD'S

At Ruby Foo's the fun is in sharing and your server will be happy to guide you!

DIM SUM

1. Steamed Gulf Shrimp Dumplings with Ginger-Soy	5.95
4. Alaskan Snow Crab and Shrimp Siu Mai	7.95
5. Vegetarian Dumpling with Spinach and Mushrooms	5.50
6. Malaysian Curried Chicken Potstickers	5.75
8. Crabcakes with Spicy Sambal Chile Sauce	8.95
9. Lobster and Shrimp Spring Rolls with Plum Sauce	8.50
10. Crispy Shrimp and Vegetable Dumpling	5.95
11. Pork and Shiitake Mushroom Dumplings	5.95
12. Vegetable Summer Roll with Citrus-Soy	5.50
15. Crispy Calamari with Thai Chile Pepper Sauce	8.50
17. Tamarind Glazed Baby Back Ribs	7.95
18. Baby Back Ribs with Spicy Black Bean Sauce	7.95

SOUPS / SALADS

21. Blond Miso Soup with Tofu and Enoki Mushrooms	5.50
22. Spicy Thai Hot and Sour Lemongrass Soup with Shrimp and Shiitakes	6.50
45. House Salad with Bean Sprouts, Jicama, Daikon and Sesame-Lime Dressing	5.75
46. Baby Arugula Salad with Wok Seared Asparagus, Tomato and Oranges	7.50
47. Crispy Tempura Goat Cheese Salad with Chile-Sesame Dressing	7.95
48. Crispy Calamari Salad with Ginger-Miso Dressing	7.50

MAKI ROLLS (Price per roll)

120. Spicy Tuna	7.50
121. BBQ Eel, Avocado, Cucumber	6.75
122. Fresh Crabmeat California Roll	7.30
123. Tuna, Smoke Salmon, Avocado	8.50
124. Shrimp, Asparagus, Cucumber	5.75
125. Yellowtail and Scallion	7.95
126. Tempura Shrimp	6.95
127. Tempura Vegetable	4.95
128. Lobster Roll	8.50
130. Toro with Scallion Roll	9.50
133. Asparagus, Cucumber, Avocado	4.95
134. Crispy Jumbo Soft Shell Crabs with Avocado and Tobiko	7.95
135. Spicy Grilled Shrimp, Pineapple and Kiwi Roll	6.95
137. Red Hot Yellowtail and Jalapeño Roll	8.50
160. Tempura Shrimp, Snow Crab, Avocado, Mango and Scallion	7.95
161. BBQ Eel, Snow Crab, Mango, Coconut and Cucumber	7.95
162. Wonton Wrapped Crab and Mango with Mandarin Orange Sauce	7.50
170. Filet Mignon Negimaki, Asparagus, Scallion rolled in Cucumber	8.95
171. "Palate Freshener" Grilled Pineapple, Kiwi and Mango Roll	4.50

HANDROLLS (Price per roll)

140. Salmon Skin Handroll	4.50
141. Spicy Tuna Handroll	5.95
142. Chopped Eel, Avocado, Cucumber Handroll	5.95
143. Fresh Crabmeat California Handroll	5.50

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SUSHI / SASHIMI <small>(Price per piece)</small>			
70. Tuna	3.25	79. Fluke	2.95
71. Toro	6.50	80. Jumbo Clam	4.00
72. Yellowtail	3.75	85. Snow Crab	3.25
74. BBQ Eel	2.95	87. Octopus	2.50
75. Mackerel	3.50	88. Surf Clams	3.50
76. Atlantic Salmon	2.95	91. Salmon Roe	2.95
77. Smoked Salmon	2.95	96. Tamago	1.75
78. Shrimp	2.95	97. Tobiko	2.75
SUSHI PLATTERS			
150. White Belt			21.95
1 pc. each of Tuna, Shrimp, BBQ Eel Sushi and			
1 ea. Crabmeat California Roll - Wonton Wrapped Crab and Mango Roll			
152. Brown Belt			19.95
1 pc. each of Tuna Sushi, Yellowtail Sushi, and Fluke Sushi			
and 1 each Spicy Tuna Roll - Eel, Avocado, Cucumber Roll			
153. Black Belt			22.95
1 pc. each of Tuna, Atlantic Salmon and Fluke Sushi,			
1 each of Yellowtail and Scallion Roll - BBQ Eel, Snow Crab, Mango,			
Coconut and Cucumber Roll			
154. Sea-Fish Baki Platter			21.95
1 each, Lobster Roll - Fresh Crabmeat California Roll -			
Spicy Grilled Shrimp, Pineapple and Kiwi Roll			
155. Maki Roll Sampler			25.95
1 each of Spicy Tuna Roll - Fresh Crabmeat California Roll -			
Yellowtail and Scallion Roll - Eel, Avocado and Cucumber Roll			
157. Sushi / Maki Deluxe			34.95
2 pcs. each of Tuna and Yellowtail Sushi, 1 pc. each of BBQ Eel,			
Atlantic Salmon, and Fluke Sushi and 1 each Spicy Tuna Roll -			
Tempura Shrimp, Snow Crab, Avocado, Mango and Scallion Roll			
158. Ruby Foo's Party Platter			54.00
3 pcs. each of Tuna, Yellowtail and Atlantic Salmon Sushi			
and 1 each Spicy Tuna Roll - Fresh Crabmeat California Roll -			
BBQ Eel, Snow Crab, Mango, Coconut and Cucumber Roll -			
Tempura Shrimp, Snow Crab, Avocado, Mango and Scallion Roll			
MAIN PLATES			
50. Green Curry Chicken with Thai Eggplant and Asparagus			12.50
51. Grilled Free Range Chicken Teriyaki with Wok Asian Snow Peas			12.95
55. 7-Flavor Beef with Ginger Mashed Potatoes and Chile-Lime Salsa			22.95
56. Crispy Duck with Stuffed Scallion Pancake and Pineapple-Hoisin Sauce			19.95
58. Jumbo Shrimp Chow Fun Noodles with Chinese Vegetables			18.95
59. Wasabi Crusted Salmon with Black Sticky Rice and Red Curry Sauce			16.95
60. Miso Glazed Black Cod with Shanghai Bok Choy			16.95
61. Sake Stirfry Beef with Scallions and Cashews			18.95
62. Sesame Crusted Tuna w/ Wok Seared Spinach & Shitake Mushrooms			18.95
63. Wok Seared Wasabi Pork with Stirfry Vegetables & Black Bean Sauce			17.95
64. 3-Flavor Crispy Whole Fish			24.95
65. Pad Thai with Shrimp and Chicken			12.95
67. Pan Fried Noodles with Chicken and Chinese Broccoli			11.95
68. Vegetarian Stirfry with Asian Vegetables and Tofu			10.95
SIDE DISHES			
33. Chicken-Pineapple Fried Rice with Roasted Cashews			7.95
34. Vegetarian Fried Rice w/ Enoki, Oyster, and Shitake Mushrooms			6.95
41. Chinese Eggplant with Thai Basil			3.95
42. Edamame with Sea Salt			4.95
, 18% Gratuity will be added to Parties of 6 or more			

3-626480
定座電話: 3-331022

金寶石酒樓

Ruby King Restaurant

菜譜
鴻運乳豬拼盤
當紅炸子雞
菊花太史五蛇羹
瑤柱扒扒扒扒
清蒸雙喜銀鱈
枝竹炆草羊
金牌鹽焗雞
生炒糯米飯
乾香脆銀耳

金風送爽、進補合時
超值滋補太史蛇宴席

每席敬送大生多牌兩枝及汽水12枝

每席10位

[祇限晚飯小菜廳用. 廳房加收壹佰元]

特價茶譜 取價特廉 如用信用咭付賬 斟收3%手續費

[加一服務費] 10.89.

Running Calligraphy (means quickly written)

8 course dinner in Kwang Chow (17 items)

1. peanuts (meat, pork, hors d' oeuvres)
2. cold dish (fish very artistically done)
3. fish mau and chicken soup (ingredients
cut into small lumps and chinese
cucumbers, shrimp,)mushrooms
4. fried chicken
5. steamed fish and/or fowl duck, pheasant)
6. fried frogs
7. mushrooms with dove
8. chives with fish balls and bamboo shoots
9. quail eggs and fungus (mushroom)
10. fried wheat noodles with slice of pidgeon
11. cake and pastries, 4 kinds very decorative
(some hand-filled, some deep-fried filled with shredded chicken)
12. pears and bananas - little ones
13. cucumber soup made with milk ladled
from a large cucumber or watermelon
14. bamboo shoots
15. white rice with egg and vegetables
16. fried shrimp - deep-fried with egg
17. hot custard - deep-fried and filled with meat

All above served with tea and Cassia blossom wine

A 42433
Dine-in Form

Fruit & Veg Juices		Hot	Cold	Agar Agar		Hot	Cold	Crispy Snuggies	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab, Bean Curry	2.50
Apple Fruit Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Famine Green Tea		Hot	Cold	Sorbets		Hot	Cold	Onion Delicacies	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab, Bean Curry	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Black Tea		Hot	Cold	Ruby Grapefruit		Hot	Cold	Crab Curry Sauté	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Onion Tea		Hot	Cold	Milk Tea		Hot	Cold	Crab Curry Sauté	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
MilkShake		Hot	Cold	Hot Ruby Grapefruit		Hot	Cold	Crab Curry Sauté	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		Hot	Cold	Classic Refreshment		Hot	Cold	Crab Curry Sauté	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Specials & Specials		Hot	Cold	Crab Curry Sauté		Hot	Cold	Crab Curry Sauté	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Lipsticking Hotline		Hot	Cold	Crab Curry Sauté		Hot	Cold	Crab Curry Sauté	
Apple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crab Curry Sauté	2.50
Black Rice		2.50	1.75	2.50	1.75	2.50	1.75	Crab Sauté Curry	2.50
Carrot Juice		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Orange Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Pineapple Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea of the Month		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Tea Mix Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Western Fruit Blend		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50
Green Tea Veg		2.50	1.75	2.50	1.75	2.50	1.75	Crisp, Jamb. Rice	2.50

Scooters

GULF FRWY @ MONROE
947-9017

HOMEMADE CHILI	
Scooter's Own "Red Eye"	2.65
"Red Eye" w/Beans	2.65
"Red Eye" Pie (chili, cheese, onions & chips)	2.75
BURGERS (1/2 lb meat)	
Hamburger (mustard, lettuce, tomato, onion & pickles)	2.85
Hamburger w/Cheese	2.95
Our Own Chili Burger (hamburger w/"red eye")	2.95
Scooter's "360" (chili, cheese & sauteed onions)	2.95
Scooter's Deal (everything but the work, mustard, lettuce, tomato, onions, pickles, chili & cheese)	3.25
Non Bun Burger (must. sauce, tomato & cheese)	2.75
B.B.Q Burger (must. sauce & BBQ sauce)	2.75

HOMEMADE FRIES	.75	ONION RINGS	.75
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TACOS	
Scooter's Special Soft Tacos (flour, onion, sauteed w/chili, cheese & lettuce)	2.75
T-BONE DINNER	
14 oz T-Bone (fries, salad bar, soup)	8.95
SALAD BAR 2.50	} - - - - - 3.25
SOUP KETTLE 1.75	
Tostados & Hot Sauce	.95
STRAWBERRY FROZEN DAIQUIRI	1.85
FROZEN MARGARITA	1.85
HOMEMADE SANGRIA	.75
FROSTED MUG of BEER	.95

SHAKEY'S PIZZA

Choose from our list of quality ingredients and create your own

Black Olives Green Pepper Sausage
Spicy Pepperoni Beef Fresh Mushrooms
Ripe Tomatoes Onions Canadian Style Bacon
Salami

THIN

Small	Medium	Large
3.45	5.70	7.65
4.35	6.65	8.75
5.00	7.35	9.55
5.60	8.10	10.45
.65	.75	.85

THICK

Small	Medium	Large
3.65	6.30	8.30
4.55	7.10	9.30
5.20	7.85	10.10
5.85	8.65	11.00
.65	.75	.85

*Please allow an additional 10 minutes for Thick Crust

BEST VALUE COMBINATIONS

Small	Medium	Large		Small	Medium	Large
5.35	8.10	10.15	Manager's Choice**	5.65	8.65	10.75
			Beef, Onions, Green Peppers and Fresh Tomatoes			
4.85	7.20	9.40	Portland Supreme**	5.10	7.65	9.75
			Salami and Green Peppers			
4.90	7.25	9.45	Public House Special**	5.15	7.75	9.90
			Pepperoni and Green Peppers			
6.20	8.60	11.30	Shakey's Special**	6.50	9.20	12.10
			Salami, Pepperoni, Sausage, Beef, Onions, Mushrooms			

25¢ Charge for Carry-Out Orders



Shakey's

CHICKEN & MOJOS

Fresh selected Grade A Fryers marinated in a delicious blend of savory spices, then pressure-fried to a golden brown and complemented by sliced whole potatoes, seasoned and lightly fried to perfection.

3 pieces w/potatoes	2.49
5 pieces w/potatoes	3.49
10 pieces w/potatoes	6.19
15 pieces w/potatoes	9.00

LUNCH & DINNER BUFFET

Pizza, pasta, chicken, salad and more
All you can eat

3.79

SALAD BAR

A fine selection of fresh salads, vegetables and more
A la Carte .2.15 with meal 1.50

SPAGHETTI

Bolognese (Meat Sauce)	2.95
With Meat Balls	3.25

Call Ahead for Carry-Out Orders

2340 S. Chambers, Aurora	750-0965
7800 E. Colfax, Denver	399-0121
9250 E. Hampden, Denver	771-8170
6550 S. Broadway, Littleton	784-9291
3281 S. Santa Fe, Englewood	761-1575
5400 W. Navarrete, Lakewood	922-1144
10450 W. Colfax, Lakewood	232-0581
15680 W. Colfax, Golden	779-2541
5395 Wadsworth, Arvada	422-1454
9600 W. 36th St., Arvada	425-9190
10350 N. Grant, Thornton	422-4646
2000 W. Richey, Broomfield	439-3309
1864 28th St., Boulder	444-3624
1500 E. Mulberry, Ft. Collins	434-3124
1845 N. Main, Longmont	772-4181
2812 11th Ave., Greeley	353-6464

Super Pan

More of What You Buy a Pizza For

	Small	Medium	Large
Shakey's Special**	6.65	9.25	12.19
Cheese	3.99	6.45	8.39
One Ingredient	4.75	7.25	9.39
Two Ingredients	5.35	7.95	10.19
Three Ingredients	5.99	8.79	11.19
Additional Items	.70	.75	.85

Our Super Pan Pizza is so loaded with ingredients and such a rich crust, it may take a few minutes longer to bake but, it will be well worth the wait!

SANDWICHES

Garra-Baldi	3.25
Piping hot Italian meatballs drowned in a mild sauce and mozzarella	
Mac Wasterner	3.15
This sandwich is right up front with a mound of sliced ham and cheese served on an Italian roll	
The Incredible Gulp	3.15
On a section of the Hot Hero combines cheese, salami, pepperoni and ham with lettuce, tomatoes and a special sauce served on an Italian roll	

MUNCHIES

Garlic Bread	1.00	Mojo Potatoes	1.05
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Please ask about our beverages



AUTUMN HARVEST MENU

SMALL PLATES

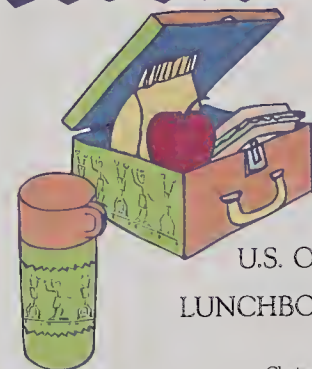
巨鱼子酱	<i>"Giant Beluga" Service</i> Chilled fresh 1 oz. Beluga caviar from Hailongjiang sturgeon, the finest giant beluga in the world; served with chopped eggs, chives and finely diced onions \$18.00
皇冠之味	<i>Seafood Custard with Osetro Caviar</i> Custard of crab, seasoned corn, chives, and lobster essence steamed in an eggshell with a dollop of Osetro caviar \$8.00 PER PERSON
香炒鸭丝	<i>Minced Duck in Lettuce Petals</i> Minced roast duck with water chestnuts, celery, kalamata olives and black mushrooms served on chilled lettuce leaves with house-made plum sauce \$10.50
鱼丝春卷	<i>Nanking Spring Rolls</i> Crispy fried petite spring rolls stuffed with julienne of fish, sprouts, and chives served with red vinegar and dark soy's \$6.00
生爆鳗丝	<i>Eel Crisp</i> Thin crispy glazed eel threads with shredded pickled ginger \$9.00
油爆鲜蝦	<i>"YinLao" Prawns</i> Scalded prawns with edible shells, wok-tossed with ginger, scallions and Shaohing wine \$8.50
香伴鳊鱼	<i>Yangtze River Lite Fry</i> Tender sea bass lightly wrapped in river kelp batter fried to golden crispness served with ginger aioli, black vinegar and Szechuan pepper-salt \$10.00
香爆青口	<i>Wok Roasted Mussels</i> Green-lip New Zealand mussels wok-tossed with Chinese "lapcheong" sausage and coriander stems in a light oyster broth \$10.00
辣子鸡丁	<i>"La Tee" Chicken</i> Bitter-hot diced chicken with bell peppers and ginkgo nuts served with prawn chips \$7.50
糖醋小排	<i>Sweeten-Glazed Short Ribs</i> Tender baby pork ribs wok-glazed in a tangy Chinkiang sauce with sprinkle of sesame seeds and lemon zest \$8.00
脆皮乳猪	<i>Roast Squab Cantonese</i> Oven roasted, flash-fired whole squab, hacked, and served with steamed lotus buns \$12.00
三鲜小笼	<i>Triple Steamer</i> Three steamed baskets of dim sum favorites; har gow, xuan hai guo, and shao lung bao with three dipping sauces \$11.00
海鲜酸辣汤	<i>Neptune's Hot & Sour Soup</i> Spicy clear chicken consommé filled with shrimp, scallops, savory vegetables, eggs and cilantro red pepper sprinkle \$6.00
扣五雄鸡	<i>Three Precious Soup</i> Steamed "upside down" cup of shreds of ham, chicken, snow peas, and fresh bamboo shoots, in chicken broth \$7.00
百花鲜蔬	<i>Buddha's Golden Picnic Basket</i> Ten delicious Oriental vegetables cooked three different ways collected in a golden woven-noodle basket \$12.00
冬菇菜心	<i>Jade & Ebony</i> Braised black mushrooms surrounded by tender Shanghai jade green cabbage hearts \$10.00
生焗豆苗	<i>Pea Shoot Delight</i> Gently wokked sugar pea shoots in famous "KaoIang" liquor \$9.00
美味素饭	<i>RICE & NOODLES</i> <i>Vegetable Rice with Cured Chinese Sausage</i> \$7.00
白饭	<i>Steamed Rice</i> \$1.50
银丝卷	<i>Silver Silver Bread (Steamed or Fried)</i> \$4.00
嫩豆腐汤	<i>Madame Chiang's Favorite Two Flavor Village Noodles</i> (BOTH SERVED IN INDIVIDUAL BOWLS) <i>Tender shreds of chicken in home style broth</i> \$7.00
凉拌葱油面	<i>Dried baby shrimp in savory broth</i> \$7.00
上海小菜	<i>CLASSIC SHANGHAI VEGETARIAN COLD SIDE DISHES (ALL ITEMS \$4.50)</i> <i>Pressed spinach with chopped bean cakes</i>
菠菜香干	<i>Silk squash with hairy soybeans</i>
丝瓜毛豆	<i>Bitter-hot marinated diced cucumbers</i>
麻辣黄瓜	<i>Sour spicy cabbage hearts</i>
酸辣白菜	<i>Blistered braised string beans with pickled radish</i>
干煸四季豆	<i>Mock goose with braised black mushrooms</i>
四鲜烤麸	<i>Eight delicacies with savory paste (contains pork & shrimp)</i>
八宝辣酱	

SHANGHAI

LARGE PLATES	
芙蓉雞片	<i>Velvet Chicken Asparagus</i> "Cloud fluffy" tender of chicken wok-stirred with cassia flower essence and sprinkle of cured ham \$11.00
百合雞絲	<i>Chicken "Lily"</i> Tender, sliced breast of chicken cooked with fresh sweet lily bulbs in a fermented black bean sauce \$12.00
糟溜魚片	<i>"Zhao Liew" Sliced Fish Fillets</i> Tender sliced fillet of cod cooked in rice sherry with "yin yang," black and silver tree eels \$13.00
干燒明蝦	<i>Red Chili Prawns</i> Whole prawns cooked in spicy sesame fermented red bean chili sauce \$14.00
龍井蝦仁	<i>"Dragonwell" Shrimp</i> Delicately sauced white shrimp with green tea leaves and essence, served with traditional red vinegar dip \$14.00
金錢蝦貝	<i>"Three Coins in a Fountain"</i> Medallions of wok-seared sea scallops with yellow and green zucchini in a Sa-te sauce, a rich barbecue like sauce created by famed Ming Dynasty chef, Tia Chieu \$16.00
蟹黃豆腐	<i>Tofu Crab Roe</i> Fresh, silken bean curd simmered with fresh blue crab roe \$11.00
葡萄魚	<i>Fish on a "Vine"</i> Fillet of whole fish shaped like a grape bunch served in our red wine and soya reduction garnished with vine and red grapes \$16.00
20 龍蝦	<i>Old Shanghai Lobster Trap</i> Whole lobster chunks steamed and glazed in a spicy XO conpoy brandy sauce laced with fresh soy beans \$18.00
金銀魚翅	<i>Superior Shark's Fin & "Emperor's Threads"</i> Superior grade shark's fin sautéed with tender hand picked white sprouts, julienne of chicken breast, and slivers of cured Yunnan ham \$34.00
黑椒牛柳	<i>Black Pepper Steak "Kou"</i> Tenderloin cubes of steak cooked with fresh brown button and oyster mushrooms in a coarse black pepper sauce \$18.00
珠燒獅子頭	<i>"The Lion King"</i> Giant fluffy pork and tofu meat balls "lion's heads" and slow-cooked with cellophane noodle "mane" with bok choy in a slow-simmered brown sauce \$15.00
陳皮牛肉	<i>Tangerine Beef with Celery Hearts</i> Sliced tender beef seasoned with dry tangerine peel, star anise, and Szechuan pepper/corn wok-tossed with celery hearts \$13.00
蒙古羊排	<i>Five Spice Rack of Lamb</i> Five spice marinated, grilled lamb chops with braised whole chestnuts \$18.00
蜜汁大鵝	<i>Yunan Ham and Lotus Root</i> Chinese style ham combined with lotus root medallions and stuffed with sweet rice in Osmanthus flower "gwai hua" honey \$17.00
香芹雙絲	<i>Garlic Chive and Double Pork & Bean Threads</i> Lean pork threads wok-stirred with garlic chives and pressed five spice bean cake threads \$13.00
無錫圓蹄	<i>"Wuxi" Braised Pork Shank</i> Whole pork shank braised in rich soya, star anise, cloves, cinnamon and slum served with sugar pea shoots \$19.00
錦江烤鴨	<i>"Jin Jiang" Peking Duck</i> Famous recipe roast Peking duck served crispy skinned with cucumber, scallion flower and plum-holtsin sauce in paper thin crepes \$32.00
FRESH WHOLE FISH SELECTIONS	
松鼠全魚	<i>Whole "Squirrel" Fillet Fish</i> Squirrel shaped boneless whole fish in piquant sweet & sour glaze with cubed black mushrooms, yellow squash and toasted pine nuts \$25.00
大蒜鱖魚	<i>Wok Roasted Catfish</i> Wok roasted whole catfish braised with black mushrooms, young shoots, whole toasted garlic in classic Chinese brown sauce served whole or fillet tableside \$25.00
清蒸鮮魚	<i>Traditional Steamed Whole Fish</i> Pressured-steamed whole fish with sweet young ginger and scallion served whole or fillet tableside \$25.00
ADVANCED ORDER SELECTIONS	
八寶廣式雞	<i>"Peace & Reunion" Chicken</i> Whole-range chicken stuffed with "eight treasures," wrapped in lotus leaves, steamed and carved tableside \$24.00
原盅佛跳牆	<i>"Buddha Jumps Over the Wall"</i> A "Chu Chow" special occasion dish of beased sun-dried abalone, shark's fin, preserved scallops, oysters, and black bone chicken, slow-steamed in lotus leaves with superior double-boiled broth in an earthen wine jug. \$75 PER PERSON
蒙古火鍋	<i>Chengis Khan's Fire Pot</i> Mongolian hot pot with tableside service of rare cuts of meat, fish, game, and fresh vegetables with spaced condiments in a self-seasoned broth A-Q.

* Ask to see our Dim Sum, Light Continental-Asian Fare, and Dessert Menus

SHANGHAI



SHERATON LAGUARDIA
EAST HOTEL
U.S. TENNIS OPEN
2004

U.S. OPEN
LUNCHBOX MENU

Choice of:

Grilled Chicken Sandwich

Tuna Salad Sandwich

Club Sandwich

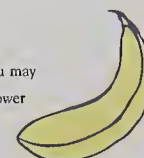
(Served on a White, Wheat or Rye Bread)

Vegetable Wrap

(Soda or Bottled Water, a Piece of Fruit and 2 Cookies)

\$10.95 (plus tax per order)

Please call X3026 at least 1 hour prior to your departure. You may
pick up your Lunchbox in Yüan Garden Restaurant on the Lower
Lobby Level of the Hotel.



Our Chef's Recommendation

廚師精選
特別推介



魚翅彩紅乳酪
Shark's fin with Cream

元/例



拾菜蝦肉生菜包
Clam & Lettuce Bread

元/例



濃情豉汁排骨
Coffee Chop

元/例



隨便亂炒
Fried assorted Meat & Vegetable

元/例



茶香青蛙皇芋
Frog with Tea

元/例



白雪公主
Snow Princess

元/例

Our Chef's Recommendation

廚師精選
特別推介



鹽燒素三寶 元/例
Roasted white cut & Bean curd & Bamboo shoot



臺灣古味鹹豬肉 元/例
Salt Pork in Taiwan style



蘆筍卷拼粟米墨魚餅 元/例
Asparagus Roll & Corn Cuttlefish Cake



鵝紅沙律天鵝 元/每件
Swan Salad

老 燉 鴨 仔 配 鴨 元/例
Braised Duck with Potato

肉 醬 茄 子 元/例
Braised Eggplant with Meat sauce

蒜片黑椒炒牛柳粒 元/例
Fried minced Beef with Black pepper & slice Garlic

風味荷香牛腩片 元/例
Fried Beef with Mushroom & Lotus leaves

Our Chef's Recommendation

廚師精選
特別推介



臺式三杯農路雞 元/例
Three cup farm Chicken in Taiwan style



羅漢豆皮卷拼油蝦 元/例
Arhat Bean curd sheet Roll & Soy Shrimp



七彩燙起豬肚尖 元/例
Stewed Stomach with Chili

Our Chef's Recommendation

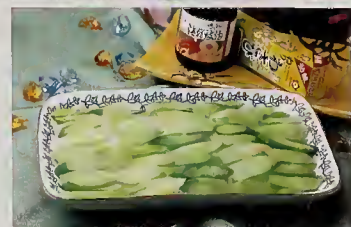
廚師精選、特別推介



人參肉燉
Ginseng & Bouilli



銀紙蒸雞
Steamed Chicken
with Tinfoil



冰鎮芥蘭片
Cold slice Cabbage mustard



川味水煮魚 \$28.80 元例
Poached Fish with Chili
in Sichuan style

三色炒魚翅 元例
Fried Shark's fin with Three color



麥香大蝦碌 \$12.80 元例
Prawn with Oatmeal



順德拆魚羹 \$12.80 元例
Soup with Fish in Shunde style

Our Chef's Recommendation

廚師精選、特別推介

廚師精選、特別推介



泰式香芒鮫魚 \$16.80 元例
Japanese silver bream with Mango in Thailand style



涼瓜蝦荷煎蛋角 \$12.80 元例
Deep fried Egg with Bitter-melon & Shrimp



求其炒足但 元例
Fried assorted Meat & Vegetable



普寧炸豆腐 元例
Oil fried Bean curd in Puning style



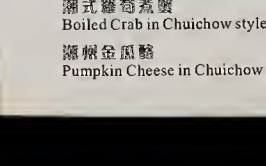
岐竹銀杏肚煲 元例
Stewed Stomach with Ginkgo seed & Fuzhu



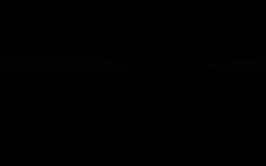
金華炒螺片 \$12.80 元例
Fried Whelks tops with Ham



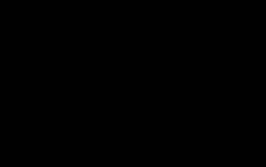
鹹菜胡椒煮魚鰾 \$12.80 元例
Stewed Swimming bladder with Pepper & Pickles



涼瓜黃豆排骨煲 \$9.80 元例
Stewed Chop with Bitter-melon & Soybean



潮式鹽焗焗蟹 \$22.80 元只
Boiled Crab in Chuichow style



瀝水金鳳麟 \$3.80 元例
Pumpkin Cheese in Chuichow style



方魚芥蘭炒鹹肉 \$12.80 元例
Fried Salt pork with Cabbage mustard & Duck breast



普寧豆醬乳鴿 元只
Pigeon with Puning salt black bean

潮州私房菜

本酒樓有謝絕服務項目的權利，并且不負責任何貴重物品之遺失；我們接受現金及一般信用卡，恕不接受私人支票及旅行支票。
多謝合作！
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AND WE ARE NOT RESPONSIBLE FOR ANY LOST OR STOLEN PERSONAL BELONGING.
WE DO NOT ACCEPT PERSONAL CHECK OR TRAVELLER'S CHECK.
THANK YOU!

敬告顧客
本酒樓所有餐具種類繁多，部份菜式圖片可能與實物有所相異，所有出品均以實際烹制為準。
Note: Many tableware are used in our restaurant. Parts of the cuisine in this menu are probably not the same as the photos they shown. We regard the substantiality as the standard one.

本菜單之擁有權為順峰飲食有限公司所有，每部價值美金伍拾元整，貴客如欲取走留念，請與服務員聯系。
This menu is owned by Shun Feng Catering Co., Ltd. Each costs 50.00 U.S. Dollar. If you need to accept it as a souvenir, please contact with our staff.

敬告各位顧客：如閣下自帶酒水，每支加收十元服務費。
CORKAGE CHARGE \$10 FOR EACH TABLE.
酒席及VIP貴賓房另加收15%服務費。
BANQUET & VIP ROOM IS SUBJECTED TO 15% SERVICE CHARGE.


順峰飲食
SHUN FENG CATERING
U.S.A

SHUN LEE



*To Enhance our
Exotic Cuisine we
Have selected these
Regional Wines...*

*Wines of South of
France*

Domaine du Tarquet

CÔTÉ D'AUVERGNE 1999

*Flowers and spice on the nose,
immediately developing into citrus.
The wine is fresh, tender and wonderfully fruity.
Glass: \$7.00 Bottle: \$28.00*

Château Bertinat Lartigue

SAINT-EMILION 1996

*Velvety softness, toffee-like fruitiness and faint
grassiness: a perfectly balanced Saint-Emilion aged in
oak barrels.
Glass: \$8.50 Bottle: \$34.00*

SINGAPORE TRADITIONAL CHINESE CUISINE

APPETIZERS

Assortment Tray with 2 fried shrimps, 2 egg rolls, 2 cheese wontons, 2 fried wontons & 2 chicken wings . . .	\$6.95
Egg Rolls (2) . . .	\$3.95
Fried Wontons (8) . . .	\$3.95
Fried Cheese Wontons (8) . . .	\$3.95
Fried Shrimps (4) . . .	\$4.95
Sweet & Sour Wontons (8) . . .	\$3.95
Chicken Wings (8) . . .	\$3.95
Fried Dumplings (6) . . .	\$3.95

CHOW MEIN

Chicken . . .	\$5.95
Mushroom . . .	\$5.95
Roast Pork . . .	\$5.95
Shrimp . . .	\$7.95
Vegetable . . .	\$5.95

SWEET & SOUR

Chicken . . .	\$6.95
Pork . . .	\$6.95
Shrimp (10) . . .	\$7.95

EGG FOO YOUNG

Beef . . .	\$5.95
Chicken . . .	\$5.95
House Egg Foo Young . . .	\$6.95
Mushroom . . .	\$5.95
Roast Pork . . .	\$5.95
Shrimp . . .	\$5.95

LO MEIN

Beef . . .	\$6.95
Chicken . . .	\$6.95
House Lo Mein . . .	\$7.95
Mushroom . . .	\$6.95
Roast Pork . . .	\$6.95
Shrimp . . .	\$7.95
Vegetable . . .	\$6.95

FRIED RICE

Beef . . .	\$5.95
Chicken . . .	\$5.95
House Special Fried Rice . . .	\$7.95
Mushroom . . .	\$5.95
Roast Pork . . .	\$5.95
Shrimp . . .	\$7.95
Vegetable . . .	\$5.95

SOUPS

Bean Curd Vegetable . . .	\$2.95
Chicken Noodle . . .	\$2.95
Egg Drop . . .	\$2.95
Sweet & Sour . . .	\$2.95
Wonton . . .	\$2.95

CHOP SUEY

Beef . . .	\$6.95
Chicken . . .	\$6.95
Roast Pork . . .	\$6.95
Shrimp . . .	\$7.95
Vegetable . . .	\$6.95

CHICKEN ENTREES

Mushroom Gai Pan . . .	\$8.95
*Kung Pao Chicken . . .	\$8.95
Pea Pod Chicken . . .	\$8.95
*Jumbo Gai Ding . . .	\$8.95
Phoenix Chicken . . .	\$8.95
Lemon Chicken . . .	\$8.95
*General Tso's Chicken . . .	\$9.95
*Sesame Chicken . . .	\$8.95
*Chicken with Mixed Vegetable . . .	\$8.95
*Chicken in Hot Garlic Sauce . . .	\$8.95
Chicken with Cashew Nut . . .	\$8.95
Chicken with Pineapple . . .	\$8.95
Moo Shu Chicken . . .	\$8.95
Chicken with Ginger Scallion . . .	\$8.95
*House Special Two Flavor Chicken . . .	\$9.95
*Chicken Pepper Black Bean Sauce . . .	\$8.95

VEGETARIAN ENTREES

Vegetarian Delight . . .	\$6.95
*Szechuan Vegetarian . . .	\$7.95
*Mixed Vegetable . . .	\$6.95
Jai-bean Curd . . .	\$7.95
Mushroom with Fried Bean Curd . . .	\$6.95
Moo Shu Vegetable . . .	\$7.95

PORK ENTREES

*Sesame Pork . . .	\$8.95
*Pork with Hot Pepper & Black Bean . . .	\$8.95
*Szechuan Pork . . .	\$8.95
Moo Shu Pork . . .	\$8.95
Barbecue Pork with Pea Pod . . .	\$8.95
Double Sautéed Slice Pork . . .	\$8.95

BEEF ENTREES

*Szechuan Beef . . .	\$8.95
*Mongolian Beef . . .	\$8.95
*Beef Pepper Steak . . .	\$8.95
*Beef with Hot Garlic Sauce . . .	\$8.95
Beef with Tomato Sauce . . .	\$8.95
*Beef with Mixed Vegetable . . .	\$8.95
Beef with Cashew Nut . . .	\$8.95
Beef with Ginger Scallion . . .	\$8.95
*Mandarin Beef . . .	\$8.95

SHRIMP ENTREES

*Shrimp with Mixed Vegetable . . .	\$9.95
Pea Pod Shrimp . . .	\$9.95
Shrimp with Lobster Sauce . . .	\$9.95
*Hot Spicy Shrimp . . .	\$9.95
*Jumbo Har Ding . . .	\$9.95
Shrimp with Broccoli . . .	\$9.95
*Sesame Shrimp . . .	\$9.95
*Szechuan Shrimp . . .	\$9.95
Cashew Shrimp . . .	\$9.95
*Fried Shrimp Pepper in Black Bean Sauce . . .	\$9.95
*Mandarin Shrimp . . .	\$9.95
*Kung Pao Shrimp . . .	\$9.95

SEA FOOD ENTREES

Sea Food War Bar . . .	\$11.95
Scallops and Shrimp with Broccoli . . .	\$11.95
*Fried Scallops Mix Vegetable . . .	\$10.95
*Fried Scallops & Pepper Black Bean . . .	\$10.95
Sizzling Scallops . . .	\$10.95
*Spicy Scallops . . .	\$10.95

DRINKS

Coca Cola . . .	\$1.25
Diet Coke . . .	\$1.25
Sprite . . .	\$1.25
Minute Maid Orange Juice . . .	\$1.25
Mello Yellow . . .	\$1.25
Orange Juice . . .	\$1.50
Apple Juice . . .	\$1.50
Milk . . .	\$1.25
Ice Tea . . .	\$1.25
Hot Tea . . .	\$1.00
Coffee . . .	\$1.50

*Spicy Dishes

SINGAPORE STARTERS

SINGAPORE PLATTER Consists of 2 Singapore egg rolls, 2 satay chicken, 4 fried dumplings, shrimp crackers & grilled pork chops served over a bed of lettuce and spicy cold salad. \$10.95	GRILLED SPICY PORK CHOPS Pork chops seasoned with lemon grass, kaffir leaves, and garlic. \$10.95 GRILLED SPICY BEEF SHORT RIBS Short ribs seasoned with lemon grass, kaffir leaves, and garlic. \$14.95	SATAY CHICKEN 8 charbroiled chicken pieces on skewers, and served with spicy peanut sauce. \$8.95 SPICY CALAMARI Lightly battered, fried, and flavored with the spices of Malaysia and a dash of the Caribbean. \$9.95
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SINGAPORE RENDANG & CURRY

Rendang is a dry Malay curry flavored with star anise, and has a licorice taste. The chef learned the art of making rendang from his uncle, who cooked for the Police Field Force, while they were on an anti-Communists mission in the jungles.		
•RENDANG TERLAGI Beef strips with tomatoes, onions, carrots and peppers cooked in a rendang sauce. \$10.95	•CAPTAIN'S CURRY 27 spices are used in this dish! The subtle flavors linger on the tongue long after your meal is over. Food critics of the Twin Cities rave over this dish. \$10.95	•SEAFOOD CURRY Shrimps, scallops, and calamari cooked with peasods, carrots, onions, and peppers in a curry sauce with coconut milk. \$14.95
•RENDANG STEAK Beef tenderloin chunks in a rendang sauce, garnished with a leaf of lettuce. \$11.95	•CURRY CHICKEN OR BEEF Chicken or beef cooked with potatoes, onions in a curry sauce with coconut milk. \$9.95	•SAYUR LODEH Mixed vegetables simmered in a mild curry sauce with coconut base. \$7.95
•RENOANG AYAM PEDAS Chicken pieces in a rendang sauce, garnished with a leaf of lettuce. \$10.95	•CURRY PRAWNS Shrimps cooked with pineapple chunks, carrots, onions and peppers in curry sauce. \$12.95	•VEGETARIAN CURRY Mixed vegetables with beancurd sim- mered in a mild curry sauce with coconut base. \$8.95
•RENOANG SOTONG Calamari in a rendang sauce, garnished with a leaf of lettuce. \$10.95	•UOANG GULAI MERAH Shrimps cooked with pineapple chunks, tomatoes, carrots, onions, and peppers in a red curry sauce with coconut milk. \$12.95	
•RENOANG UOANG Prawns in a rendang sauce, garnished with a leaf of lettuce. \$12.95		

SINGAPORE SPICY SAMBAL

Sambal sauce is a blend of ground shrimp paste, chili, and shallots. The chef learned the basics of sambal-making while he was still swaddled in his mothers sarong. His mother lulled him to sleep when she pounded the ingredients in a stone mortar.		
•SAMBAL MUSSELS New Zealand green lips mussels stir fried with sambal sauce. \$12.95	•SINGAPORE SPICY SCALLOPS Stir fried scallops in a spicy and tangy sauce with a shrimp base. \$12.95	•UDANG GORENG MASAK LEMAK Shrimps stir fried with shredded onions and carrots in spicy shrimp coconut sauce. \$12.95
•TAUHU GORENG MASAK SAMBAL BELACHAN Fried beancurd stir fried in sambal sauce. \$8.95	•SAMBAL SOTONG Stir fried calamari with spicy shrimp sauce garnished with lettuce. \$10.95	•SINGAPORE CHILI PRAWNS Large Prawns stir fried with carrots and onions in tomato flavored chili sauce with shrimp base. \$12.95
•SAMBAL SEAFOOD Shrimps, scallops and calamari stir fried with onions, peasods and carrots in sambal sauce. \$14.95	•SINGAPORE TOFU Stir fried beancurd, pork, chicken & prawns with vegetables in a spicy sauce. \$10.95	•SAMBAL SAYUR SAYURAN Mixed vegetables stir fried in sambal sauce. \$7.95
	•SAMBAL UDANG GORENG Shrimps stir fried with shredded onions and carrots in spicy shrimp sauce. \$12.95	•Spicy Dishes

SINGAPORE SPICY & TANGY

•SPICY ASSAM DISHES

Stir fried with onions, peapods, and carrots in a spicytangy tamarind sauce

with chicken	\$8.95
with prawns	\$12.95
with calamari	\$10.95
with mussels	\$13.95
with seafood (shrimps, scallops and calamari)	\$14.95

•ASSAM LEMAK

Assam lemak is a hot, spicy and tangy sauce thickened with coconut cream and served with vegetables and your choice of the following:

with prawns	\$12.95
with chick	\$10.95
with calamari	\$10.95
with seafood (shrimps, scallops and calamari)	\$14.95
with tolu	\$9.95
with vegetables only	\$8.95

•MALAYSIAN STYLE TOM YUM SOUP

Onions, pineapple, mushrooms, celery, pepper and carrots cooked in your choice of the following selections, and served in spicy, tangy broth with a shrimp base.

with prawns	\$12.95
with chicken	\$9.95
with seafood (shrimps, scallopsand calamari)	\$14.95
with tolu	\$8.95
with vegetables	\$8.95

SINGAPORE FRAGRANT & PEPPERY

This menu is augmented with new dishes which are created since the restaurant started 6 years ago.

•SPICY PEPPERY CHICKEN & VEGETARIAN DISHES

Onions, green peppers and carrots stir fried quickly to bring out the flavors and to retain the natural juices of the ingredients.

with chicken	\$10.95
with chicken & vegetables	\$10.95
with chicken & eggplant	\$10.95
with eggplant	\$9.95
with vegetables	\$9.95

•SPICY GRILLED SEABASS

Deemed one of the top 10 dishes by the Pioneer Press, it consists of a fillet of Chilean seabass grilled over a banana leaf, topped with a spicy sambal sauce, and garnished with vegetables.

•SPICY PEPPERY BEEF DISHES

Onions, green peppers and carrots stir fried quickly to bring out the flavors and to retain natural juices.

with beef	\$10.95
With beef & vegetables	\$10.95
With beef & eggplant	\$10.95

•SPICY PEPPERY SEAFOOD DISHES

Onions, green peppers and carrots stir fried quickly to bring out the flavors and to retain the natural juices of the ingredients.

with prawns	\$14.95
with prawns & vegetables	\$14.95
with prawns & eggplant	\$14.95
with calamari	\$11.95
with seafood (shrimps, scallops and calamari)	\$16.95

SINGAPORE NOODLES & RICE

•MEE GORENG

Spicy stir fried noodles with bean curd, shredded carrots, onions, potatoes, ground peanuts flavored with chilli-tomato sauce.

with prawns	\$10.95
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•HOKKIEN BEE HOON

Rice vermicelli stir fried with squid and prawns over a light chicken broth.

HOKKIEN MEE

Stir fried shrimps and noodles with Kicap manis (sweet soy sauce) over a light chicken broth.

NOODLES IN OYSTER SAUCE

Stir fried shrimps and B.B.Q pork with kicap manis (sweet soy sauce) and oyster sauce served over a bed of hot steamed noodles with bean sprouts.

•CURRY MEE

Curry chicken with potatoes served over a bed of hot steamed noodles with bean sprouts.

•CURRY LAKSA

Rice noodles with prawns, calamari and beansprouts served in a hot bowl of coconut base curry broth.

•SPICY PRAWN NOODLE SOUP

Noodles with prawns, B.B.Q pork and beansprouts served in a bowl of shrimp broth that is so spicy hot that it may sting the lips.

•KWAY TEOW GORENG

Spicy stir fried noodles with bean curd, shredded carrots, onions, potatoes, ground peanuts flavored with chilli-tomato sauce.

with prawns	\$8.95
	\$10.95

•SINGAPORE RICE NOODLE

Spicy stir fried rice noodles with shrimps, pork, shredded carrots, onions, bean sprouts, flavored with sambal and a hint of curry flavor. Other Chinese restaurants have this and we have this! Whats the difference? It's the Malaysian touch.

BEEF CHOW FUN (CHA KWAY TEOW)

Stir fried beef, bean sprouts, green onions & wide rice noodles.

with chicken	\$8.95
with prawns	\$10.95

EGG KWAY TEOW

Chicken & calamari stir fried with a variety of vegetables in a delicious egg sauce served over pan fried wide rice noodles.

•NASI GORENG

Rice stir fried with onions, peas, prawns and egg with a spicy flavor.

•NASI KANDAR

A platter of hot steamed rice served with chicken & potato curry and spicy Singapore cold salad.

•NASI CAMPUR

Chicken with mixed vegetables and an egg served over a platter of hot steamed rice.

•Spicy Dishes

Pepperoni
Pizza
Per Slice
.75

SQUARE PAN PIZZA
Menu

Square Meal
2 Slices of Pepperoni
Pizza & Dinner Salad
1.99

Sandwiches		
Meatball	1.99	
Italian Sausage	1.99	
Submarine	2.19	
Ham & Cheese	1.99	
Roast Beef	2.19	
Spaghetti		
Spaghetti	1.99	
With Meat Sauce, Garlic Bread	2.49	
With Meat Balls	2.49	
Special	2.49	
Spaghetti, Saled, Garlic Bread	2.99	
With Meat Balls	3.50 or 3/1.00	
Garlic Bread	.35	
Meat Balls Only (4 with sauce)	.99	
Salads		
Dinner Salad	.84	
Antipasto Salad	1.49	
Beverages		
	Small	Med. Lg Pitcher
Pepsi	.45	.55 .65 1.85
Root Beer	.45	.55 .65 1.85
Dr. Pepper	.45	.55 .65 1.85
Tea	.45	.55 .65 1.85
Diet Pepsi	.45	.55 .65 1.05
Milk	.50	.65 .60
Ice Tea (free refills)		
Coffee (free refills)	.35	.65
Wine		
(Chablis, Rose, Burgundy)		
Glass		.65
1/2 Liter		1.55
Full Liter		3.85
Wine Cooler		.60
Bottle Beer		
Budweiser		.90
Coors Light		.90
Lowenbrau (light and dark)		1.10
Heineken (light and dark)		1.35
Pizza		
Deluxe Cheese		
	8 SLICES PIZZA Pan	8 SLICES 5.35 7.60
And Lots of It	4.10	
Meats		
Pepperoni	4.80	6.10 8.60
Canadian Style Bacon		
Italian Sausage		
Ground Beef		
San Francisco Style Salami		
Fresh Veggies & Fruits		
Mushrooms	4.80	6.10 8.60
Onions		
Bell Peppers		
Sliced Tomatoes		
Black Olives		
Pineapple		
Jalapenos		
Special Combinations		
SUPER PAN Combo		
Canadian Style Bacon, Pepperoni,	8.80	7.80 10.55
Italian Sausage, Onions, Olives		
and Extra Cheese		
Square Pan Combo		
Pepperoni, Italian Sausage	8.80	7.20 10.28
Mushrooms, Bell Peppers & Onions		
The Sampler		
Each Slice is Different	8.10	8.70 9.28
Vegetarians Delight		
Olives, Mushrooms, Bell Peppers,	8.10	8.70 9.28
and Onions		
Hawaiian Special		
Canadian Style Bacon & Pineapple	4.90	8.40 8.98
Additional Items		
	.50	.78 1.00
Draught Beer		
	Michalob	Coors or Lite
Glass	.85	.78
Pitcher (39 oz.)	2.40	2.25
Pitcher (60 oz.)	3.78	3.60

East Freeway
12160 East Fwy.
Eastbound feeder near Federal
453-6372

Northwest
10925 Northwest Fwy.
Deerwille Plaza at 34th St.
868-6368

West
10911 Gessner Rd.
Across I-10 from Memorial City
464-2916

North
103 Dyna Dr.
Off I-45 near Aldine H.S.
931-7987

Watch For Opening
Northwest Mall
888-0518

TEAR HERE

CUSTOMER SURVEY

In an effort to improve our service to you, we would appreciate your comments. Please fill this out, tear it off and give it to the cashier when you leave or mail it directly to our main office — 4560 W. 34th St., Suite F, Houston, TX 77052. Thank you.

SERVICE:

Were you greeted promptly? _____

Was your food served quickly? _____

Courteously? _____

Was the restaurant busy? _____

PRODUCT:

Was your food prepared as ordered? _____

How would you rate the quality? _____

CLEANLINESS:

Was the dining room clean? _____

Were the restrooms clean? _____

How would you evaluate the overall atmosphere? _____

Any additional comments are appreciated _____

FLORIDA
Altamonte Springs
285 E. Adamsville Dr.
Bradenton
108 Cortez Road, W
Clearwater
1698 Gulf-to-Bay
2398 U.S. 19 North
Daytona Beach
110 South Ocean Ave.
1331 South Ridgewood
943 Volusia Ave.
Gainesville
1610 S.W. 13th Street
Lakeland
819 East Memorial
Largo
1770 U.S. 19 South
New Port Richey
Hwy. 19 & Gulf Drive
Orlando
2820 E. Colonial Dr.
1520 S. Orange Blossom
2355 W. Colonial Dr.
Sarasota
7231 S. Tamiami Trail
St. Petersburg
2410 68th Street N
1020 34th Street N
Tampa
2315 S. Dale Mabry
1450 E. Fowler Ave.
5517 E. Hillsborough Ave.
Winter Park
818 S. Orlando Ave.
443 N. Seminole

GEORGIA
Atlanta
5400 Old National Hwy
3340 Northside Parkway
3061 Buford Hwy
2040 Peachtree Rd
Decatur
4712 Memorial Drive
2860 Candler Road
Chamblee
4537 Chamblee-Dunwoody
Rd.
Doraville
9670 Buford Highway
Jonesboro
6623 Tara Blvd.
Marietta
2025 S. Cobb Drive
Sandy Springs
6575 Roswell Rd

SMYRNA
2735 Cobb Parkway
Tucker
3880 Lavista Rd

ILLINOIS
Alton
80 E. Belline
Belleview
4320 W. Main
Bloomington
609 S. Hannah
604 E. Locust
Champaign
302 E. Green
Danville
705 E. Main
509 N. Vermilion
3031 N. Vermilion
Decatur
820 N. Main
1821 E. Eldorado
1330 E. Pershing Rd
East Peoria
11150 W. Washington
Fairview Heights
2 Crossroad Centre
Galesburg
1066 N. Henderson St
Jacksonville
2205 W. Morton Avenue
Moline
4241 23rd Ave.
Normal
1219 S. Main
Peoria
3205 Court St
Peoria
4230 S. Adams
2513 N. Adams
521 W. Main
3229 N. University Ave
7715 University St
Springfield
7th & S. Grand
1380 Webster Ave
Urbana
708 W. University

INDIANA
Carmel
N. Keystone & Camel Dr.
Clerksville
402 E. Highway 131
Indianapolis
108 E. Market (Takhomasak)

Castleton Plaza
1501 E. 86th St.
5227 E. 71st St.
5350 N. Keystone
8601 Pendleton Pike
5401 E. 38th St.
1102 N. Arlington
7930 E. Washington
4105 E. Washington
2935 S. Madison
7950 U.S. 31 S
3810 W. Washington
5635 W. 38th St.
2660 Lafayette Road
2980 W. 71st St
Greenwood
Park Mall (Takhomasak)
Kokomo
3615 S. Reed Rd.
Lafayette
2 N. Sagamore

IOWA
Davenport
4303 Brady St

KENTUCKY
Louisville
3232 Bardstown Rd.

MISSOURI
St. Charles
2221 1st Capitol Dr
St. Louis
11035 Bellefontaine
No. 5 Hwy. 87
12895 New Halls Ferry Rd
3549 N. Lindbergh Ave
12607 Dorsett Road
13425 Olive St. Rd.
10459 Page Blvd.
3009 Weetson Rd

8660 St. Charles Rock Rd
9550 Natural Bridge Rd
6409 Natural Bridge Rd
7345 W. Pleasant St
9009 Rivernew Blvd.
8128 Olive Street Rd
1104 Brentwood Blvd.
1253 Hampton Ave
7609 Manchester Rd.
8331 Manchester Rd.
9860 Manchester Rd
13865 Manchester Rd
4298 Chippewa
6622 Chippewa
8609 Valston
9600 Highway 66
1532 S. Lindbergh Ave
5628 S. Lindbergh Ave
7210 S. Lindbergh Ave
1300 Lemay Ferry Rd
7350 Graves
Springfield
1158 St. Louis St.
1500 South Glanstone

TENNESSEE
Memphis
5040 Summer Ave.
5286 Winchester
6648 Poplar Ave
4266 Elvis Presley Blvd.

OHIO
Cincinnati
5341 N. Glenway
8950 Colerain Ave
11470 Princeton Pike
9770 Montgomery Rd
7991 Beechmont Ave
Fairfield
4646 Dixie Hwy
Milford
725 Lila Ave

POCKET MENU AND RESTAURANT DIRECTORY



STEAK 'N SHAKE

You're ready for something great.
You're ready for Steak 'n Shake.



SINCE 1934

STEAK 'N SHAKE

SPECIALIZING IN SELECTED FOODS WITH A DESIRE TO
PLEASE THE MOST DISCRIMINATING

PLATTER SPECIALS

All our Sandwich Platters are served with our own golden brown french fries and your choice of lettuce and tomato salad or baked beans.

SUPERSTEAKBURGER PLATTER

Double delicious with two Steakburger patties served on our own delicious toasted bun with your choice of sandwich dressings \$2.88 with melted cheese \$3.04

SUPERSTEAKBURGER WITH BACON N CHEESE

Two famous Steakburger patties served with melted cheese and crispy real bacon \$3.13

STEAKBURGER PLATTER

Features the original Steakburger sandwich FAMOUS SINCE 1934—served on our own delicious toasted bun with your choice of sandwich dressings \$2.08 with melted cheese \$2.24

TRIPLE STEAKBURGER PLATTER

Features our heartiest Steakburger with three Steakburger patties served on our own delicious toasted bun with your choice of dressings \$3.38 with melted cheese (2 slices) \$3.90

BAKED SUGAR CURED HAM (Hot or Cold)

A generous portion of our own famous oven baked ham served on a toasted bun with melted cheese \$3.10 \$3.26

LO-CAL PLATTER

Two Steakburger patties served with sliced tomato, lettuce and cottage cheese \$2.23

DESSERTS

HOT FUDGE NUT SUNDAE

With plenty of rich chocolate fudge, nuts, whipped topping and a maraschino cherry 97¢

STRAWBERRY SUNDAE

Delicious! Topped with real strawberries, whipped topping and a maraschino cherry 97¢

BROWNIE FUDGE SUNDAE

Our brownie topped with ice cream, rich chocolate fudge, whipped topping and a maraschino cherry 97¢

HOT PIE

Dutch Apple, Dutch Cherry and Southern Pecan ALA MODE 79¢ \$1.04

CHEESECAKE

A favorite, our own creamy, delicious CHEESECAKE WITH STRAWBERRY TOPPING \$1.15

OUR FAMOUS VANILLA ICE CREAM

Even better 50¢

BROWNIE

Our own butter-rich fudge brownie 53¢

DANISH

Apple or cinnamon, served warm with butter 55¢

DELUXE SANDWICHES

All our Steakburgers are made with U.S. Government inspected 100% pure beef, including such fine steak cuts as T-bone, strip steaks and sirloin.

SUPERSTEAKBURGER

Double delicious with two of our famous Steakburger patties, served on our delicious toasted bun with your choice of dressings \$1.74 with melted cheese \$1.90

SUPERSTEAKBURGER WITH BACON N CHEESE

Two famous Steakburger patties served with melted cheese and crispy real bacon \$1.99

STEAKBURGER

FAMOUS SINCE 1934—Quick served to look in all that great Steakburger taste. Served on our delicious toasted bun with your choice of dressings 94¢ with melted cheese \$1.10

TRIPLE STEAKBURGER

For the heartiest appetites! Three famous Steakburger patties served on our own delicious toasted bun with your choice of dressings \$2.44 with melted cheese \$2.76

BAKED SUGAR CURED HAM (Hot or Cold)

A generous portion of our famous oven baked ham served on our delicious toasted bun with melted cheese \$1.96 \$2.12

TOASTED CHEESE

Two slices of American cheese on toasted bread, grilled in butter 85¢

Sandwich Dressings: Onion, relish, pickle, mustard, catsup, 1000 Island, mayonnaise. Lettuce and tomato on any sandwich 16¢ extra

DRINKS

HAND-DIPPED TRU-FLAVOR MILK SHAKES

DR MALTS Made the old-fashioned way Chocolate, Vanilla, Strawberry 95¢

FREEZES

Orange or Lemon 79¢ and 95¢

FLOATS

Coca-Cola, Root Beer, Orange or Lemon 79¢

FRUIT DRINKS

Orange or Lemon 49¢ and 59¢

COFFEE

A Steak n Shake specialty 40¢

HOT TEA

Individual pot 40¢

ICED TEA

Individual pot 49¢

MILK

50¢ and 66¢

HOT CHOCOLATE

40¢

CHILI

All our Chili specialties start with 100% ground top round steak. Our kidney beans are plump, red, simmered for hours. Then we put it all in our own special, hearty sauce and add zesty spices.

CHILI — OUR OWN GENUINE

You will like it \$1.29

CHILI-MAC

A generous serving of Italian spaghetti and Chili meat \$1.51

CHILI-THREE WAYS

Italian spaghetti, Chili beans and Chili meat \$1.79 extra meat available on the above items 62¢

SALADS AND SIDE ORDERS

FRENCH FRIES

Our special cut. Hot, crispy and golden brown 56¢

BOSTON BAKED BEANS

Our own original special sauce, individual pot 82¢

COTTAGE CHEESE

Served with sliced tomatoes and lettuce 82¢

LETTUCE AND TOMATO SALAD

Choice of dressing 82¢

Salad Dressings: French, Creamy Italian, 1000 Island, Bleu Cheese, Mayonnaise

CHILDREN'S MENU

(For ages 12 and Under)

JR. STEAKBURGER PLATE

Steakburger, french fries and a small size soft drink or small milk \$1.29 \$1.64

JR. TOASTED CHEESE PLATE

Toasted cheese sandwich, french fries and a small size soft drink or small milk \$1.19 \$1.54

JR. CHILI-MAC

Spaghetti topped with Chili meat and sauce, served with crackers and a small size soft drink or small milk \$1.19 \$1.54

JR. TRU-FLAVOR MILK SHAKE OR MALT

Chocolate, Strawberry or Vanilla 79¢



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build your better
Breakfast

OMELET SANDWICHES
Also Available with Egg White Omelet

Egg & Cheese
Black Forest Ham, Egg & Cheese
Western Egg & Cheese
Black Forest Ham, Green Peppers and Onion
Double Bacon, Egg & Cheese
Steak, Egg & Cheese
Make Any 6" a Footlong™ Sub

DRINKS & SIDES
Juice
Coffee



Western Egg White Melt on Light Wheat English Muffin
Double Bacon & Cheese Omelet on Potatoes
Western & Cheese Egg White Omelet Sandwich

* The Western Egg White Melt with egg whites on light wheat English muffin is prepared according to standard recipe with meat, American Cheese and selected vegetables. The Western & Cheese Egg White Omelet Sandwich on whole wheat is prepared according to standard recipe with meat, American Cheese and selected vegetables. Customer requests to modify standard sandwich recipe or add additional condiments may increase all or portion thereof. Starbucks® Brand Coffee and logo are trademarks of Starbucks® Coffee LLC.

LEAVE THE CATERING TO US!

FAMILY GATHERINGS • OFFICE MEETINGS PARTIES • ANY OTHER OCCASION

SUBWAY® restaurants have many catering options available to you. Make it easy for yourself and order Box Lunches or a Giant Sub or choose one of our Sandwich Platter Options: Subway Fresh Fit®, Classic Combo, Flavor Craver™ or create your own platter with any combination of our cold sandwich selections. Napkins and an assortment of SUBWAY® sauces, mayonnaise and mustard are supplied with each Giant Sub and Platter.



Sandwich Platters		Cookie Platters
ITEM	SERVES	PORTION
Sandwich Platter	5-9	15 pcs.
Giant Subs		Boxed Lunch
LENGTH	SERVES	
3ft.	10-12	
6ft.	20-25	

We request 24-hour advance notice for giant sub orders or a large catering order. Recommended portions may vary based on type and size of group. Please consult the SANDWICH ARTIST® for additional information. Length is an approximation, actual length may vary.

Box Lunch consists of a 6" sub, a cookie, chips and a napkin. Packed in a stackable box. Convenient for outings and company meetings. Available at participating locations.

At SUBWAY® Restaurants, We Have Your Fresh Interests At Heart

Welcome to SUBWAY® Restaurants, where great taste and variety come together for your convenience. This menu represents our commitment to helping you discover and enjoy all the delicious choices SUBWAY® Restaurants have to offer.

We offer a variety of sandwiches and salads and encourage you to customize your order to satisfy your taste. Our menu includes a complete listing of ingredients to help you make informed choices – so you can either eat sensibly or splurge. It's all here for you. So enjoy! We're glad you came.



Menu and prices are subject to change without notice. www.subway.com

SUBWAY
Take-Out Menu



<p>Step 1 Your Menu Choices Footlong™ • 6" • Salad • Flatbread</p>	<p>Jared's Favorites</p>  <p>Sweet Onion Chicken Teriyaki Turkey Breast Turkey Breast & Black Forest Ham</p>	<p>Signature Subs <small>Get 'em Fresh Toasted</small></p> <p>Subway Club® Turkey Breast, Black Forest Ham & Roast Beef Chicken & Bacon Ranch Roast Beef® <small>*Roast Beef on Italian wheat or Italian bread without cheese or condiments. See Subway for full details of this offer.</small></p>	<p>Sides & Drinks</p>  <p>SIDES Chips Cookies Apples Yogurt</p> <p>DRINKS Fountain Bottled Beverage 1% Milk or Flavored Milk Juice Box</p>
<p>Step 2 Choose Your Bread 9-Grain Wheat • 9-Grain Honey Oat Italian • Italian Herbs & Cheese • Flatbread</p>	<p>Classic Subs <small>Get 'em Fresh Toasted</small></p> <p>Black Forest Ham Oven Roasted Chicken Veggie Delite® <small>SUBWAY® VEGETARIAN™ Subs are 6" subs on 9-grain wheat or Italian wheat, without cheese or condiments. See Subway for full details of this offer. SUBWAY® VEGGIE DELITE™ should not be reheated in a hot program.</small></p>	<p>Premium Subs</p> <p>• The Feast Pepperoni, Onion Salsami, Black Forest Ham, Roast Beef, Turkey & Cheese • Big Philly Cheesesteak <small>Double Stacking™ not offered on Premium Subs. Double Stacking™ refers to sandwich meat count only.</small></p>	<p>Make It A Meal</p>  <p>Drink + One Side Substitute Fountain Drink with Milk or Bottled Beverage <small>SUBWAY® FRESH FIT™ Side or Drink Option</small></p>
<p>Step 3 Choose Your Cheese American • Monterey Cheddar</p>	<p>Classic Subs <small>Get 'em Fresh Toasted</small></p> <p>Italian B.M.T.® Pepperoni, Onion Salsami, Black Forest Ham & Cheese Subway Melt® Turkey Breast, Black Forest Ham, Bacon & Cheese <small>Subway Melt® is a 6" sub on Flatbread.</small></p>	<p>Kids</p>  <p><small>Includes a 6" Mini FreshFit Sub, Cheese & Onion Sauce, Fruit & Yogurt, and a 6" Side or Drink Option. *SUBWAY® FRESH FIT™ Side or Drink Option</small></p>	<p>Extras</p> <p>Add Bacon Extra Cheese Double Stacked™ <small>Double Stacking™ not offered on Premium Subs. Double Stacking™ refers to sandwich meat count only.</small></p>
<p>Step 4 Choose Your Veggies Lettuce • Tomatoes • Cucumbers • Peppers Red Onions More Variety? Pickles • Olives • Banana Peppers • Jalapeños</p>	<p>Classic Subs <small>Get 'em Fresh Toasted</small></p> <p>Spicy Italian Pepperoni, Onion Salsami Cold Cut Combo Bologna, Salsami & Ham (All Meats Are Turkey Based) Meatball Marinara BLT Bacon, Lettuce & Tomato Tuna</p>	<p>Salads</p> <p>Oven Roasted Chicken Black Forest Ham • Tuna Veggie Delite® <small>Or make any Regular Sub a Salad. Salads include 6" portion of Salad. Double Portion Of Meat Available</small></p>	<p>Extras</p> <p>Add Bacon Extra Cheese Double Stacked™ <small>Double Stacking™ not offered on Premium Subs. Double Stacking™ refers to sandwich meat count only.</small></p>
<p>Step 5 Choose Your Sauce Fat Free per 0.75 oz (6") serving Mustard • Honey Mustard • Sweet Onion Red Wine Vinegar Full Flavor Light Mayo • Chipotle Southwest • Ranch • Mayo • QdQ</p>			
<p>Step 6 Make it a Meal Choose Your Drink • Choose One Side</p>			

精美點心即叫即蒸

Dim sum made upon order

一律 \$2.95
\$2.95 each

D01 水晶鮮蝦餃
D02 魚子燒賣皇
D03 鼓茸蒸排骨
D04 鼓味蒸鳳爪
D05 鮮竹牛肉丸
D06 黑椒牛仔骨
D07 薑蔥牛栢菜
D08 珍珠糯米雞
D09 蒸馬拉卷

Shrimp dumplings
Pork Siu Mai
Spare ribs w. garlic
Steamed chicken feet
Beef balls
Steamed short ribs
Beef tripe w. ginger
Sticky rice
Malaysian cakes

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D10 蒸叉燒飽
D11 綠皇鮮竹卷
D12 茄王鮮蝦腸
D13 香茜牛肉腸
D14 蜜汁叉燒腸
D15 金銀炸兩腸
D16 淨寬腸
D17 香脆蘿蔔糕
D18 煎韭菜餅

Roasted pork buns
Bamboo shoot rolls
Rice rolls w. shrimp
Rice rolls w. beef
Rice rolls w. roasted pork
Rice rolls w. crispy dough
Plain rice rolls
Pan fried turnip cakes
Pan fried chive cakes

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和苑食坊
SUNWAY
Restaurant



特點 \$4.95

Special dim sum

咖喱魷魚

Squid w. curry ☐

咖喱魚蛋

Fishballs w. curry ☐

11/29/2007

SUSANNA'S DUMPLINGS & DIM SUM

Shanghai Shrimp Spring Rolls with Sweet Apricot Sauce & Hot Mustard	7
Susanna Foo's Pork Pot Stickers <small>Pickled Cabbage & Ginger Soy Dipping Sauce</small>	8
Grilled Beef Tenderloin Satay with Coconut Sweet Rice & Peanut Sauce	10
Mongolian Lamb Pillows Stuffed with Tarragon, Cumin & Leeks <small>Chinese Eggplant with Ancho Chili Sauce</small>	9
Pan-Fried Shrimp & Apple Dumplings with Caramelized Red Pepper Sauce	10
Vegetarian Pot Stickers with Pressed Bean Curd & Spinach	8
Lobster Ravioli with Soybean Purée & Emulsified Coconut-Lobster Sauce	15
Wild Mushroom-Chicken Dumplings with Truffle Sauce <small>Sautéed Chanterelle Mushrooms</small>	12
Dumpling Sampler for Two <small>Pork, Wild Mushroom, Chicken, Lamb, Shrimp & Vegetable</small>	22

SALADS & COLD APPETIZERS

Ahi Tuna & Citrus-Cured Salmon Sampler <small>Tuna Spring Roll, Tuna Tartar, Seared Big Eye Tuna & Citrus-Cured Salmon</small>	17
Trio of Crab <small>Hundred-Carner Crabcake, Jumbo Crabmeat Salad & Crab Spring Roll</small>	15
Roasted Stuffed Quail with Brioche, Granny Smith Apples & Foie Gras <small>Star Anise Sauce with Apple & Endive Salad</small>	13
Ginger & Citrus Cured Salmon Carpaccio with Wasabi Crème Fraîche <small>Frisée & Asparagus Salad with Toast Points</small>	11
Caramelized Cured Foie Gras with Seared Diver Scallop <small>Pineapple Chutney & Brioche Toast Points</small>	18
Organic Spring Mix Salad with Citrus Vinaigrette <small>Parmigiano-Reggiano & Scallion Pancake</small>	8
Panko-Crusted Goat Cheese Salad, Pickled Beets & Honeyed Walnuts	12

SOUP

Shanghai Seafood Wonton Soup <small>Shrimp & Lemongrass Broth</small>	9
Roasted Butternut Squash Soup with Crispy Crab Wonton <small>Flavored with Ginger, Parsnips & Granny Smith Apples</small>	10
Classic Hot & Sour Soup with Pork & Shiitake Mushrooms	7

11/29/2007

SEAFOOD

<i>Szechwan Seafood with Tiger Prawns, Scallops, Salmon & Tuna</i> <i>Turmeric Risotto & Szechwan Hot Bean Sauce</i>	29
<i>Roasted Wild Striped Bass with Tamarind Tomato Emulsion</i> <i>Sautéed Napa Cabbage, Fennel, Tomatoes & Scallions</i>	28
<i>Wok-Shaking Filet Mignon & Diver Scallops with Serrano Chili Sauce</i> <i>Yukon Gold Potatoes & Mushrooms</i>	30
<i>Sizzling Whole Bass with Caramelized Sweet & Sour Sauce</i> <i>Asparagus, Coriander & Ginger</i>	28
<i>Crispy Jumbo Shrimp with Caramelized Citrus Sauce</i> <i>Steamed Broccoli & Coconut Sweet Rice</i>	26
<i>Seared Diver Scallops with Emulsified Truffle Sauce</i> <i>Chanterelles, Braised Shanghai Bok Choy & Cauliflower Purée</i>	30
<i>Slow-Roasted Scottish Salmon with Sake & Miso Marinade</i> <i>Salt-Fried Quinoa & Thai Spiced Carrot Sauce</i>	26

MEAT & POULTRY

<i>Kung Pao Chicken with Mushrooms, Roasted Red Peppers & Peanuts</i>	17
<i>Classic Mu-Shu Pork with Pressed Bean Curd & Brandy Hoisin Sauce</i> <i>Steamed Pancakes & Fresh Scallions</i>	19
<i>Wok-Sautéed New Jersey Pheasant with Gingered Oyster Sauce</i> <i>Chanterelles, Water Chestnuts & Honeyed Pine Nuts</i>	27
<i>Grilled Baby Rack of Lamb with Honey, Lemongrass & Jalapeño Rub</i> <i>Wild Mushroom Risotto with Chinese Sausage, Sautéed Shanghai Bok Choy & Asparagus</i>	31
<i>Caramelized Pork Tenderloin stuffed with Shrimp & Granny Smith Apples</i> <i>Sweet Potato Dumplings & Gingered Cranberry Chutney</i>	26
<i>Wuxi-Style Braised Short Rib with Szechwan Peppercorn Sauce</i> <i>Yukon Gold Mashed Potatoes, Caramelized Butternut Squash & Sautéed Brussels Sprouts</i>	25
<i>Classic Crispy Duck with Arugula Salad</i> <i>Star Anise Sauce & Sweet Potato Purée</i>	26
<i>Tea-Smoked Peking Duck Breast with Crispy Apple Dumplings</i> <i>Sautéed Baby Spinach & Granny Smith Apple Chutney</i>	29
<i>Mongolian Jamison Lamb, Chinese Eggplant, Jalapeños & Leeks</i>	25

VEGETABLES & SMALL DISHES

<i>Sautéed Green Beans with Fresh Garlic, Shallots & Red Onions</i>	9
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Taco Bell Express

Taco89
Soft Taco89
Taco Supreme99

Beef Burrito1.79
Burrito Supreme..... 1.89
Bean Burrito99

Chicken Soft Taco.....1.09
Chicken Burrito1.99
Chicken Burrito Supreme2.09

Side of Sour Cream30
Side Of Guacamole30

Beverages

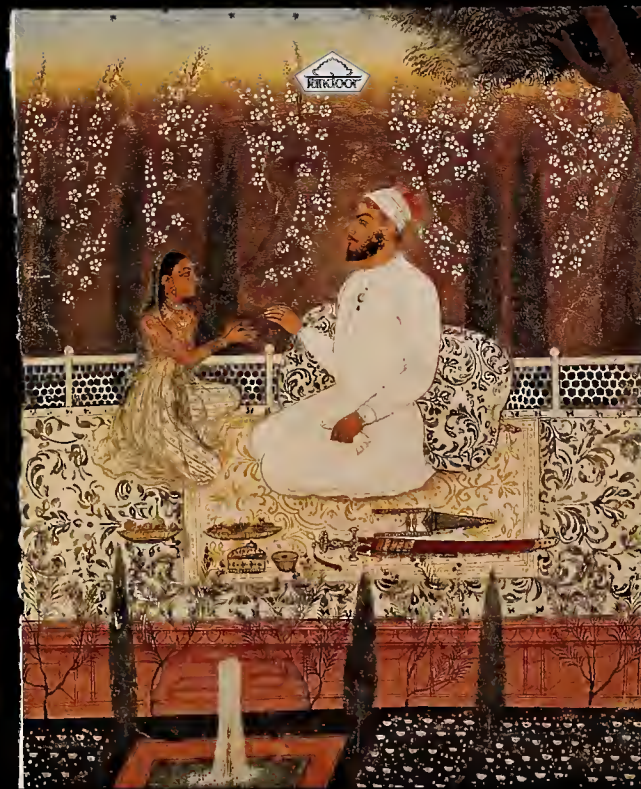
Soda75
Snapple Juice Lg1.25

(Prices Do Not Include Tax)



TACO BELL®

Express



STARTER

BAHAR JAL ZEERA

An appetising drink prepared from cumin seeds and flavoured with mint leaves

THE TANDOOR OVEN

RAAN ALESHAAN – FOR TWO

Choice leg of young lamb delicately marinated in rum and extracts of rare spices

MURGH MALAKI KABAB

Boneless pieces of chicken marinated in cheese, cream, lime juice and green chillies

KABAB-E-KHASHBO

Succulent pieces of boneless chicken marinated in egg, vinegar and pepper

TANDOORI MACHALI

Whole pomitret spiced and roasted to perfection

VEGETARIAN DISHES

DAL DERA ISMAIL KHAN

Lentils simmered over a low flame, glazed with cream, butter and delicately flavoured with spices

TANDOORI SALAD SKEWER

Mixture of onion, tomato, pineapple, capsicum and cheese roasted in the tandoor

PHOOL GOBI MATAR KI SABZI

Cauliflower and peas cooked in mustard oil with a touch of Kashmiri spices

CLASSIC MUGHULAI FOOD

MASALA KADAI CHOPS

Tender chops of milk-fed lamb cooked with rare spices in a traditional cooking pot

MASALA LOBSTER

Lobster cooked in special spices flavoured with fenugreek

“WALK THE PATH
OF TEA”

THE TAO OF TEA, LEAF ROOM
TEA FLIGHT MENU- MAY 2005

WHITE TEAS-CHINA, SRI LANKA

- 1) SILVER NEEDLES- NAN YUE AREA, CHINA
- 2) BLUE MOUNTAIN WHITE-NILGIRI REGION, INDIA
- 3) CEYLON WHITE- SRI LANKA

CHINESE GREENS

- 1) LONGJING
- 2) EMERALD GREEN- ZHEJIANG, CHINA
- 3) ANCIENT FOREST GREEN- JING MAI AREA, SOUTHWEST CHINA

INDIAN GREENS

- 1) OOTY GREEN
- 2) DARJEELING SILVER TIPS -LATE SUMMER
- 3) CEYLON GREEN

JAPANESE GREENS

- 1) GYDKURO
- 2) SENCHA MIDORI
- 3) SENCHA SEN RIKYU

GOLDNGS-TAIWAN, CHINA

- 1) FRDZEN SUMMIT
- 2) HIGH MDUNTAIN DARK WITH GINSING
- 3) WENSHAN BAOZHONG

PLEASE SELECT ANY ONE CATEGORY
FOR YDUR TASTINGS. SELECTIONS WILL
CHANGE MONTHLY. FOR THE "SUPREME
FLIGHT" YOU MAY SELECT FIVE TEAS
FROM ANY TWO CATEGDRIES.

"OPEN YOURSELF TO THE TAO, THEN
TRUST YOUR NATURAL RESPONSES;
AND EVERYTHING WILL FALL INTO
PLACE." LAO TZU

THE TAO
OF TEA

FULL FLIGHT- 3 TEAS, \$15.00
SUPREME FLIGHT-5 TEAS, \$20.00

BLACK TEAS

ASSAM, INDIA

- 1) TWISTED LEAF ASSAM
- 2) NILGIRI
- 2) BRHAMA

DARJEELINGS, INDIA

- 1) MUSCATEL VALLEY
- 2) KALICHA
- 3) GDLD DARJEELING

CHINESE BLACKS

- 1) BLACK SPRIAL
- 2) YUNNAN GOLD
- 3) MAO FENG NOIR

PUER-CHINA

- 1) LARGE LEAF
- 2) GOLDEN
- 3) CRYSANthemUM

HERBAL

- 1) HIBISCUS
- 2) LAVENDER
- 3) CRYSANthemUM

AS WE GET NEW TEAS IN WE WILL TRY
TO OFFER THE FRESHEST AND MDST
INTERESTING TEAS WE CAN FIND.
THANK YDU FDR WALKING ON THE
"PATH OF TEA" WITH US.

"The best [man] is like water.
Water is good; it benefits all things and does not compete with them.
It dwells in [lowly] places that all disdain.
This is why it is so near to Tao," Lao Tzu, 6th C.

JING MAI ANCIENT GREEN PU-ER- PU-ER TEAS, SERVED GUNG FU STYLE- This is a pre-
brick pu-er harvested from 600-800 year old tea trees in Xishuang Banna in Southwestern China. The
leaves are merely pan-fired, rolled, and set out to dry. Still young, its flavor is full and sweet with a
balanced, lingering astringency.

2002 DARK BEENG CHA- The richest and darkest of our fermented pu-ers, the 2002 dark brick's
smooth, earthy brew conjures the aromas of the mountains and the forests of tea's birthplace.

BLACK TEAS

TWISTED LEAF ASSAM- This is a rare full leaf Assam. Using a traditional rolling method, the
uncut leaf amplifies the floral qualities normally overshadowed by the characteristic Assam maltiness. Full-
bodies and aromatic, it can be drunk without milk.

CEYLON SILVER STRIPE- the highest quality young leaves are carefully crafted to produce a
small silver stripe on each bud. When steeped, this Sri Lankan black infuses a rich brew with bright
astringency and aromatic hues of black cherry, apricot, molasses and raw sugar.

HERBAL

GOLD CHRYSANTHEMUM AND LEMON MYRTLE- The crisp, citral aroma of the prized
Australian Lemon Myrtle is paired beautifully with the honeyed sweetness of Golden Chrysanthemum,
creating a refreshing, rejuvenating, yet calming herbal treat.

FOUR FLOWERS BLEND- RED CLOVER, CHAMOMILE, HIBISCUS, ROSE - These flowers are
combined to make this soothing herbal infusion. The sweet/tart taste, intensely floral aroma, and plumb
blossom pink liquor make this an ideal Springtime brew.

ALL TEA SELECTIONS ARE \$8.00 AND SERVED PER PERSON ONLY

SNACKS- \$2.00 PLATE

SAON PAKO-INDIA- sweet cake made with almonds and pistachios
SESAME LAODO-INDIA- intensely sweet sesame balls
ALMOND COOKIES-CHINESE- from our local Chinese bakery
SESAME CANDY-CHINA- pieces of white and black sesame candy
RICE CRACKERS-JAPAN- crunchy rice crackers
CAKE RUSK-INDIA- a sweet biscotti like biscuit from India
DRIED PLUMS-CHINA- a little sweet, a little sour and flavored with anise.

"ITS JUST GOOD TEA, DRINK IT", IFAN TANG, 21ST C.

THE TAO OF TEA LEAF ROOM
FEATURED RARE TEAS

WELCOME TO OUR RARE TEAROOM. IN THIS SPECIAL ENVIRONMENT, WE HOPE TO INTRODUCE "THE WAY OF TEA" TO OUR PATRONS. OUR WISH IS TO CULTIVATE AN EVER INCREASING LEVEL OF UNDERSTANDING, APPRECIATION AND DISCRIMINATION OF TEA IN OUR CUSTOMERS. TEAS ARE SERVED IN A RITUAL STYLE THAT WILL HIGHTEN YOUR AESTHETIC ENJOYMENT OF EACH CUP. EACH MONTH WE WILL TRY TO BRING YOU THE FRESHEST AND MOST INTRESTING TEAS WE ARE IMPORTING. THANK YOU FOR SITTING WITH US.

MAY/JUNE TEA MENU-INDIVIDUAL SELECTIONS

WHITE TEAS

WHITE WONDER DARJEELING-OKAYTI ESTATE- The finest pure white Darjeeling we have ever tasted. Combining the best of both worlds; the smooth nutty taste of a true Chinese white with sweet , Muscat aroma of the finest Darjeelings.

CEYLON SILVER TIPS- ORGANIC, VENTURE ESTATE- using just the young tip buds, this Sri Lankan white has a crisp, sweet taste and the distinct aroma of apricots and vanilla.

CHINESE GREEN TEA

JING MAI- this exceptional large leaf green from Xishuang Banna is made from plants that are 600-800 years old. It has a full bodied, vegetal sweetness and aroma of wild honey.

ORGANIC JASMINE PEARL - hand rolled. Each organic Jasmine Pearl consists of two young tip buds and tender stems, hand rolled and carefully heat infused with aromatic Jasmine blossoms. This delicate, sweet tea is essentially a vehicle for the intoxicating scent of night blown jasmine.

JAPANESE GREEN TEAS

MATCHA- This ceremonial grade Matcha is made from only the finest tip buds, which are steamed, dried, and ground into a fine powder using a special stone mortar. The plants are shielded from the sun for four weeks before picking, intensifying the chlorophyll and amino acids in the leaf and giving us this rich, nutty, jade green brew with a captivating herbaceous, oceanic aroma.

SENCHA SEN RIKYU- PRIZE WINNING SENCHA- Deep green with a full bodied, sweet, grassy taste and luxurious aroma, Sencha Sen Rikyu is a prime example of the quintessential Japanese green.

TAIWANESE OOLONGS, SERVED GUNG FU STYLE

WENSHAN BAOZHONG- We found this tea growing at the highest elevation farm in Wenshan. A loose, wrapped leaf oolong, this Baozhong combines the refreshing, herbaceous sweetness of a high quality green tea with the floral complexity of a light oxidation oolong.

DELUXE TIE GUAN YIN-FUJIAN PROVINCE. Tiequanyin is a tightly rolled, full bodied oolong with a light roasting to add a woody, toasted quality to the peachy, floral aroma inherent in the leaf.

SEE REVERSE FOR MORE TEA CHOICES

ALL TEA SELECTIONS ARE \$8.00 AND SERVED PER PERSON ONLY

"MAN FOLLOWS THE EARTH. EARTH FOLLOWS THE UNIVERSE. THE UNIVERSE FOLLOWS THE TAO. THE TAO FOLLOWSONLY ITSELF." LAO TZU, 6th c.

" A journey of 1000 miles begins with a single steep"
Anonymus 2035

Chinese Teas

Chinese teas vary by origin, season, plant variety and leaf processing. Of all the Chinese teas becoming more widely available outside China today, almost all fall into one of the following categories: green, oolong, black, white, pu-er and herbal teas.

White Teas

The most prized and delicate of all teas, comprised of the new buds and extremely young leaves. The leaves are either steamed, sun-dried or lightly baked. In China, very few plantations producing white teas are still in existence, almost all of them located in the high China plateaus that still practice the traditional plucking method once reserved for the Chinese Emperors. Known as the "Imperial Plucking", the traditional method removes only the bud and the first leaf from the bush. Sometimes, as with the "Yin Zhen" Silver Needles, only the bud itself is picked. Sri Lanka and India also produce white teas. White teas are high in antioxidant properties, and very low in caffeine.

SILVER NEEDLES Also known as "Yin Zhen" is the premier representative for white teas from China. Most Yinzhen today comes from Fujian or Guangxi provinces, though the one from Mt. Jiu is reputed the most prestigious. The short plucking season, and the large number of tea plants needed to make a small quantity of tea, makes white teas an expensive art form. The tips are plucked in the forty-eight hours or less after sprouting. The tender tips are covered in silver-white hairs. Produces a fragrant, sweet, light yellow tea with full body and a subtle muskiness like flavor. \$5

WHITE RAIN Also known as "Xue Shui Green Cloud" This is a famous tea from the Zhejiang province. Made from only the new tips of the tea plant. Jade green leaf, sweet pleasant aroma, and vegetal flavor. \$4

IMPERIAL WHITE From the Fujian province in China. Grown on a mountain usually covered with clouds and mist. Composed of long green leaves and downy white tips. Light green-yellow brew, mildly sweet, with a subtle pine and mango flavor. \$4

WHITE DRAGON Also known as "Sangou Yinhao", this tea comes from our partner tea estate in Zhejiang, China. We spent a lot of time last summer in China, and found some delicious tea profiles and flavors. The White Dragon is composed of many white tips, and green tips. Its aroma is slightly roasted, with full body. \$4

Black Teas

Also referred to as "Red Tea" in China. Most of the black teas in China are grown in Fujian and Yunnan provinces. We offer a variety in black teas.

LAPSANG SOULCHONG Also known as "Zongshan Niuohong", it is grown in the Wuyi mountains, this is a strong black tea. In making this tea, the leaves are roasted over pure wood. Rich berry flavor. \$4

ROSE PETAL BLACK Yunnan province. One of the most popular black teas from China. A medium-bodied black tea blended with red rose petals. Very fragrant, and sweet. \$4

EMPEROR'S GOLD Yunnan province. One of the top grade black teas from Yunnan. Made from long, slender, gold leaf tips reflecting the care in plucking and processing this tea. Sweet, slightly roasted, full-bodied flavor similar to apricots. We found only a small harvest of this tea last season. \$4

BLACK PEONY Zhejiang province. Black Peony is a rare tea from China. After plucking, the leaves are lightly roasted in a wok to give them the flat appearance. The leaves are then hand sewn together to form a small rosette. When brewed, the Black Peony is delighted to watch blossom into the shape of a flower. Dark red infusion with a sweet earthy flavor. \$5

MAO FENG NOIR "Mao Feng" means "lion peak" and refers to the stiff, downy hairs that cover the leaf and bud of this black tea from Hunan. Consisting of young leaf twisted into delicate wiry strands and speckled with golden tip bud, Mao Feng Noir produces a bright, floral, aromatic brew with a mellow, slightly earthy, sweet-tart flavor similar to a combination of rose, hibiscus, pomegranate and blood orange. \$4

Green Teas

DRAGONWELL Also known as "Long Jing", this is a famous Chinese tea since the 18th century (Qing Dynasty). 618-967. Grown near the famed West Lake in Hangzhou. The tea is hand-twisted in large woks leaving the leaves flat, shiny and a yellow-gold color. A clear yellow-green infusion with an aromatic earthy flavor reminiscent of roasted chestnuts. \$5

LEGENDARY KIDING CHA (BITTER TEA) Also known as "Geyu" or one leaf tea. The tea plants are not pruned and grow up to twenty feet or higher. The leaves are large as plates, so one leaf is quite sufficient for making one pot of tea. A prized antidote to the effects of summer heat, as well as being good for the eyes and for winking off drowsiness. Though the infusion is bitter, it leaves a pleasantly sweet aftertaste. \$4

JASMINE PEARLS Known as "Long Feng Mo Bi Chu", only the newly sprouted tips are leaf-infused with jasmine flowers and then each is hand rolled into small pearls. Refreshing, floral, sweet flavor. \$4

JADE FLOWER Known as "Yu Meiden", the leaves for the Jade Flower are highly treated in a wok giving them a flat appearance. They are then hand sewn into a beautiful flower encompassing at least 50-70 leaves. A tea farmer makes about fifteen flowers in one day. \$4

EMERALD GREEN Also known as "San Bei Xiang" in China. San Bei means "three cups", and Xiang refers to fragrance. Native droppers of this tea steep the leaf three times to unveil the unique fragrance each time. Made from the small leaf variety of the tea plant "Camellia Sinensis", this green tea is grown in the northern part of the Zhejiang province - the world's largest producer of green tea. \$4

JADE CLOUD Known as "Hulu", it is grown at a high elevation of 1200 meters in the clouds and mist-covered mountains of Zhejiang province. The cool mist is ideal for the tea plants to maintain a deep green color and develop a full rounded flavor. \$5

GREEN GOSANTHUS China. The osmanthus flower is native to the Fujian province in China. Mildly sweet green tea. \$3

Oolong Teas

Oolong, meaning "Black Dragon" offer the widest range of flavor and color spectrum, and are an ancient variety of the Camellia Sinensis (tea) plant. This variety is widely propagated in Taiwan and parts of mainland China. In recent years, some oolong preparation has also started in Thailand and India. The leaves of Oolong plants are very conducive to hand rolling, which also helps develop a full rounded flavor. The art of rolling the leaves is a skill passed by master plucker and generations of experience. Oolong tea makers take pride in rolling "tightly" without bruising or breaking the single leaves. The color spectrum in Oolong ranges from light green (near oxidized) to dark (near oxidized). In all cases, the aroma is sweet and floral. Oolong tea also offers tea lovers the opportunity to enjoy classical and experimental brewing styles.

GREEN DRAGON China. Tightly rolled leaves. Fresh orchid aroma, with sweet aftertaste. Lightly oxidized green oolong (25% oxidized). \$4

KWEE LAN Taiwan. This tea is a prized find for us. It is also known as orchid oolong, for its aroma being similar to orchids. Rarely oxidized, it is a very green oolong, with tightly rolled leaves. Lightly baked, the Kwei Lan is a winter oolong. Tea plants in winter grow slowly and thus have a more developed flavor. \$4

DELICATE TIEGUANYIN Fujian province, China. Tieguanyin, named after the Chinese goddess of mercy, "Guan Yin" is probably the best known oolong tea in China. It is also probably the most complex oolong to be made, requiring 10-15 different rolling actions and precise baking temperatures. There are many types of Tieguanyin. From the greater tightly rolled (dark) and heavily roasted. Our is in the middle of the color spectrum. Tender tips, full bodied, and slightly roasted flavor. \$4

FROZEN SUMMIT Taiwan. Named after the Dong Feng (Frozen Summit) Mountain in central Taiwan. Our tea farmer (nephew) has been very consistent in producing this distinct orchid fragrance tea, with clear, crisp floral notes. The tea provides many infusions, and the leaves open into beautiful one tip and one bud sets. One of our highly recommended oolongs. \$5

HIGHT MOUNTAIN DARK ROASTED WITH GINSENG Taiwan. High mountain oolongs are relatively more prized than others, as the tea plants produce more flavorful leaves. This particular tea is unusually sweet. Roasted along with ginseng, it is uplifting and leaves a long lingering aftertaste. \$5

FENGHUANG DANCING (ROYAL PEONY) Guangxi province, China. In parts of Guangxi province, there are old growth tea trees (old tea bushes) 60-70 years old. The Royal Peony is made from these old growth trees, the leaves are long and twisted, very fragrant (similar to nectaries), sweet, mildly dark oolong. \$4

Herbal Teas (Caffeine free)

WHITE CHRYSANTHEMUM FLOWERS Chrysanthemum, also known as "Yu Hui" in Chinese is well known for its ability to reduce headaches, eye irritation, and mild sore throats due to allergies and the common cold. In China, it is popular to blend chrysanthemum with Gou Qi Zi (wolf berries) and Ren Shen (ginseng). \$3

GOLD CHRYSANTHEMUM FLOWERS \$3

EIGHT TREASURES TEA One of the most popular herbal teas from China. Contains eight healthy Chinese herbs. \$4

hibiscus Hibiscus is native to Asia and the Pacific Islands. Hibiscus is also Hawaii's state flower and the national flower of Malaysia. There are thousands of sub-varieties with different colors. Some varieties have blossoms 2" in diameter and others, 10-12". Some with bushes that will only grow a foot in several years while others may grow to 15 feet of leafy shrubs in the ground. This tea is made from organic red hibiscus flower petals, this is a strong, sweet and slightly tart tea. High in vitamin C. \$3

GINGKO Ginkgo biloba is the world's oldest living tree species, and is indigenous to China, Japan, and Korea. The trees are deciduous with a lifespan as long as 1,000 years. Chinese herbalists have been recommending ginkgo for relief of asthma and coughs, and inflammation due to allergies. \$3

Pu-er Teas

One of the best kept secrets in the tea world. Pu-er teas are also known as aged teas and have some of the most beneficial health properties of all teas. Aged teas are known to be effective against obesity, fat and cholesterol. They are extremely low in acidity and gentle on the stomach. In making these teas, the leaves are left to age in high humidity, then a natural fermentation process occurs and develops a wonderful, full-bodied earthy flavor. The leaves are pressed in small balls or bricks and individually wrapped. Pu-er are very easy to brew, as they do not develop bitterness or astringency. Earthy flavor and a clear dark brown brew.

TUO CHA (CAHLE TEA) The Tuocha and other Pu-erhs are native to the Yunnan region and were prominent during the silk route trade. The earliest known Chinese word for tea is "TUO", and later referred to as "TAY" in Tang times, and then "CTIA" in mandarin. The first form of tea was compressed leaves into bricks, balls, and other simple shapes. Tuocha are individually wrapped compressed tea balls. Very earthy aroma similar to wild rice. Smooth, dark, full-bodied tea. \$4

JASMINE TUO CHA \$4

CHRYSANTHEMUM TUO CHA \$4

YUNG BEEN CHIA (GREEN LEAF PU-ER) (Limited Production), Yunnan province, China. Rare, loose leaf green pu-er. earthy with a green tea note. \$3

PU-ER CHIA YEAH (GOLDEN PU-ER) Yunnan province, China. Small leaves with a strong musk aroma. \$3

Tea Snacks

- 蒸餃

Chinese Dimsum

Steamed vegetable dumplings seasoned with soy ginger sauce \$5
- 豆腐干

Classical Chinese Tofu Chioce

of spicy or teriyaki seasoning. \$4
- 月餅

Mooncakes

Pastry crust filled with mildly sweet bean paste. A popular dessert during the chinese moon festival and also used as wedding announcements. We offer several varieties.
- 綠豆沙月餅

Mung bean and

芋頭少月餅

Taro root

in the style of northern China, with a light flaky crust and a buttery smooth filling. \$5 each
- 廣式紅豆月餅

Red bean

A smooth, guangdong style crust shaped to depict auspicious symbols. The rich filling may be flavored with seeds. LOTUS Moon Cake \$6 each.
- 盲公餅

Mang Gong

Famous and legendary "blindman" cookies from Guangdong province. Made with rice and mung bean flour, sesame and peanuts. \$2
- 杏仁餅

Almond Cookies

\$2
- 椰子塔

Coconut Tarts

A coconut macaroon filling inside a buttery pie shell. \$3
- 胡桃餅乾

Pecan Cookies

\$3
- 荔枝

Lizhi Lychee

are a popular juicy fruit in China. Very fragrant, and sweet. This snack is a good compliment along with the stronger and darker teas. \$3
- 花生

Peanuts

We offer two kinds - choice of spicy or roasted. \$1
- 蠶豆酥

Horsebeans

Lightly roasted tava beans \$1
- 陳皮梅

Pressed plums

Dried plums with orange peel and licorice. A comfort to sore throats. \$1
- 瓜子

Watermelon Seeds

Flavored with cinnamon and anise. \$1
- 綠茶南瓜子

Green Tea Pumpkin Seeds.

Dusted with powdered tea (the type used in Japanese tea ceremony), the roasted seeds may be cracked like sunflower seeds or eaten whole. \$2
- Sesame Chips

Delicately sweet, with a sprinkling of black sesame seeds. \$1
- 巧果

Lo Bo Gao

Turnip cakes, are like Chinese Potenta, with black mushrooms green onion and a special chinese pesto sauce \$6
- Mao Do

Fresh soy beans, with a touch of five special spices. \$4
- Marbeled Tea Eggs

Boiled eggs steeped in an aromatic jus of soy sauce, star anise and tea. \$3
- Candied Mango Slices

Symbol of growth and good health. \$4
- Five Treasures come Knocking

A dish of treats representing the five blessings of the new year. Health, wealth, longevity, virtue and happiness. Roasted dates, candied lotus seeds, chestnuts, dried kumquats and candied water melon. \$6
- Puffed Rice Bars

Chinese version of the perennial kids fav orie - the rice crispy bar. \$3
- Pinapple Tart

\$3



China - Birthplace of Tea

The art of tea evolved in China around 2700 B.C. Many have accredited Chinese Emperor Shen Nung with the discovery of tea. Ch'an (Zen) followers have accredited Bodhidharma (an Indian monk who introduced the Zen form of Buddhism into China around A.D. 520) with the genesis of tea. More appropriate, the discovery of tea should be accredited to those who lived amongst the tea plants, and nurtured their growth. Also known as "cloud wanderers", because of the high mountain heights they resided at, these mountain mystics and herbalists initially used the Camellia Sinensis (tea plant) and other mountain herbs for medicinal uses, and were responsible for starting tea cultivation. Tea kept their health, helped them stay awake to meditate, prolonged their life and offered refreshment. These monastic mountain dwellers (Buddhists, Taoists, and spiritual recluses) saw everything being encompassed with a spiritual nature. Some called this, the "Tao" or the "Way". On their return into civilization they spread praises of the tao and its association with tea. To these monks, poets, hermits, scholars, artists, wayfarers, aristocrats, wandering physicians, court officials, peasants and emperors, it was seen as the Tao Te Cha (the Way of Tea), Cha Tao, or The Tao of Tea.

Teahouses in Chinese Gardens

The long sojourns in the mountains spent seeking close community with nature, the Taoist cloud wanderers inspired the creation of gardens in China. It was a way to forget about "the world of dust", and be with nature. The elements of fire, water, leaf, and the earth comprising the spirit of tea emulated nature. The Taoist recluses dwelling in the neighboring mountains were fond of tea but often short of money. When they dropped in at teahouses in the city, they would earn a little by singing Taoist songs and beating hand drums. The singing of the "cloud wanderers" also evoked an atmosphere beautifully appropriate to the spirit of tea.

Teahouses in China vary based on the geographic region, and time period. In the days of the empire, aristocratic or scholarly tea votaries had special rooms or buildings rather like summerhouses to provide a perfect atmosphere for their tea sessions. The most splendid of their kind, still to be seen in Suzhou's world famed gardens, were generally surrounded by a lotus pond or miniature lake and approached by a zigzag bridge. Square, circular or hexagonal in shape, they might have fantastic roofs with fancifully curling eaves supported on massive wooden pillars. If the walls were of brick, there would be windows all around, perhaps differently shaped so as to resemble say a fan, a bell, a flower and so on. Some had entire walls that could be folded back to suit the weather at any particular hour.

Before the Communist Revolution every Chinese city had innumerable teahouses, and they were also common in rural areas boasting scenic spots, ancient temples, famous springs or gardens. The role they played in people's lives was unique. From dawn to almost midnight young and old frequented them: some to quench thirst and hunger or merely to relax, others to sample various kinds of tea but also to talk business, make deals, see friends, entertain visitors, write poetry, or listen to storytellers.

The Tao of Tea

The Tao of Tea is a local tea company promoting the art and culture of tea. Early in the construction of this garden, we were involved and contributed ideas in design and function of this teahouse. Our regular "Cha (tea) sessions" with many of the Chinese artisans set the stage for us to offer tea as a medium to enjoy the garden. As tea merchants, we regularly travel to the different tea growing regions in search of the best teas. In China, we work closely with Institute of Tea Culture and specific tea growers in Yunnan, Fujian, Zhejiang, Anhui, And Guangdong. Our selection of teas includes all the major categories of color and flavor namely, white, green, oolong, pu-er, black, and herbal. As with the seasons, you will note our tea selections to change. We also offer a variety in Chinese Purple clayware. This clayware, also known as "yixing" clayware, offers artisan style teapots, cups, and accessories emphasizing the art of tea. Over the year, we offer a number of events at the teahouse that include the "Full moon tea tastings", "Travel with tea to China", and more. We welcome you to our teahouse.

阿唐海鲜城

Tom's Sea Food Chinese Restaurant
WWW.TOM-SEAFOOD-RESTAURANT.COM.
40余款点心任选任食
More than 40 Dim Sums - Enjoy All you can eat (10:00AM - 3:00PM) daily
每位\$7.99, 9岁以下: \$5.99 Adult: \$7.99 Child (< 7): \$5.99

自助早茶 (Dim Sum)

1. 虾饺	Shrimp Dumplings	24. 酿豆腐	Spiced/steamed Bean Curd
2. 烧卖	Pork Dumpling w. Shrimps	25. 鲜虾肠	Shrimp Rice Noodle Rolls
3. 豉汁排骨	Steamed Spare Ribs	26. 叉烧肠	B.B.Q. Rice Noodle Rolls
4. 豉汁凤爪	Chicken feet Braised	27. 牛肉肠	Beef Rice Noodle Rolls
5. 姜葱牛百叶	Beef Tripe	28. 斋肠	Vegetable Rice Noodle Roll
6. 鲜竹卷	Bean Curd Rolls	29. 炸肠	Fried Rice Noodle Rolls
7. 韭菜饺	Leek and Shrimp Dumplings	30. 油条	Chinese Donuts
8. 潮州粉果	Fun Koi	31. 香茜猪肉粥	Pork & Rice Noodle Rolls
9. 鲜虾粉果	Shrimp Fun Koi	32. 咸水角	Fried Shrimp Dumplings
10. 萝卜糕	Turnip Cake	33. 菜春芋角	Fried Chinese Potato Dumplings
11. 叉烧包	B.B.Q. Pork Buns	34. 上海春卷	Shanghai Spring Rolls
12. 菜肉包	Vegetable and Pork Buns	35. 莲蓉煎堆	Pot Stickers
13. 奶黄包	Custard Buns	36. 酥炸奶皇角	Deep Fried Sweet Dumplings
14. 莲蓉包	Lotus Seed Paste Buns	37. 皮蛋瘦肉粥	Pork with Thousand Year Egg Congee
15. 生煎包	Fried Dumplings	38. 白粥	Plain Congee
16. 糯米鸡	Sticky Rice with Lotus leaf	39. 香芒布丁(甜品)	Fruit Jelly
18. 金沙糯米糕	Sweet Rice Cake	40. 奶皇糯米糕 (甜品)	Deep Fried Sweet Rice Cake
20. 葡汁肉粒酥	Baked Pork Buns	豉油王炒面	Fried Noodle
21. 酥脆叉烧酥	Baked B.B.Q. Pork Buns	干炒牛河	Beef with Rice Noodle
22. 山竹牛肉球	Beef Balls	星洲炒米	Stir-Fried Vermicelli
23. 酿茄瓜	Stuffed Eggplant	厦门炒米	Sweet & Sour Stir-Fried Vermicelli



*Banquet
Menu*

Oct 15, 2006

FUNG'S
RESTAURANT
100-100 121st

王朝大拼盤

冰鎮茄子
脆燒腩肉
潮皇貢菜
秘製小黃瓜
力拔千斤

生汁爆蝦球

風山水起

紅燒蟹肉翅

潮皇八寶鴨

法海蒲團

招牌焗龍蝦

鮑汁蒸游水魚

金牌廚皇炒飯

銀果杏仁茶

新鮮水果拼盤

Golden Assorted
Combination Platter

Stir-Fried Prawn with
House Sauce

Deep Fried & Stir-Fried
Geoduck with Green

Braised Shark Fin Soup
with Fresh Crab Meat

Stuffed Roasted Duck in
"Teo Chow" Style

Assorted Vegetables with
Dry Bean Curd Sheet

Baked Live Lobster in Spicy
House Sauce

Steamed Live Fish with
Abalone Sauce

Chef's House Fried Rice

Almond Tea with Ginkgos

Fresh Fruit Platter

The Townsend Hotel



Friday, April 30, 2004
For your In Room Dining convenience you will find a complete menu in the Room Service Directory. Below we offer today's featured specials. This menu is available until 11:00 P.M.
Bon Appétit!

Appetizer

Fricassee of Snapper and Gulf Shrimp Served with Panmary Mustard and Broken Angel Hair Pasta \$14

Entrées

Roasted Atlantic Salmon Served Topped with Scallap Mousse Served with Baby Artichokes and Herb Jus \$34

Pan Roasted Duck Breast and Foie Gras with Rhubarb Tart and Natural Duck Sauce \$34

Desserts

"Tart du Jour"
Ask Your Server for Details \$8

"Warm Chocolate and White Truffle Cake"
With Grand Marnier Truffle Center and served with Michigan Cherry Compote and White Chocolate Ice Cream \$8

"Carrot Cake"
Layered with Fresh Pears, Pecan and Walnut Praline Ice Cream and Vanilla Pear Purée \$8

"Classic French Crème Brûlée"
Served with Fresh Berries \$8



Colin Brawn
Executive Chef

Ty'n y Coed Hotel

DINNER £8.00

Spaghetti Bolognaise
Soup of the Day
Anglesey Eggs
Prawn Cocktail

Roast Chicken with Traditional Fennings
Lamb Cutlets with Tomatoes
Fillet of Plaice with Lemon
Rainbow Trout with Almonds

Selection of Sweets
or
Cheese and Biscuits

Coffee 70p extra

URSA
WINTER MENU 2014

RAW BREAD WITH HOUSEMADE CULTURED BUTTER 6

HAMACHI, BLOOD ORANGE, SALSIFY,
CURED SEA URCHIN, CELERY 21

SOFT SHELL CRAB, FINANCIER, YU CHOY, CHILI OIL, TARRAGON 20

HOUSEMADE SEMI FIRM TOFU, WILD WATERCRESS,
DASHI, KASHA, MATSUTAKE 17

ROOT VEGETABLE TARTARE, COCOA BUTTER,
WHITE MISO, CORIANDER 16

~

ONTARIO RAINBOW TROUT, BEETS, CELERIAC, FAVA BRIOCHE,
TURNIP GREENS, DILL 28

ONTARIO LAMB, FERMENTED WINTER VEGETABLES,
WHITE BEAN, TURMERIC 32

ONTARIO WHITE ROCK CHICKEN, SQUASH, WILD RICE,
GREEN ONION, BLACK GARLIC, YOLK 29

GOLDEN TURNIP, POPSICLE PEAR, BLACK QUINOA
LEMON CONFIT, CINNAMON 26

VMFA Café

LUNCH

SERVED WEDNESDAY – SUNDAY | 11 AM – 2:30 PM

Sherried Shrimp Bisque	6.50
Chunky Gazpacho with Avocado with Crabmeat	4.00 6.50
Fresh Mozzarella with Roasted Peppers, Garlic, Microgreens, and a Balsamic Reduction	6.00
Sesame Chicken Salad with Crispy Noodles	10.50
Spinach Salad with Herbed Goat Cheese, Roasted Baby Beets, Toasted Pumpkin Seeds, and a Blueberry Vinaigrette	9.00
Lump Crabcake and Herbed Aioli on an English Muffin with Sweet Potato Chips	12.50
Spinach, Pesto, Roasted Peppers, and Provolone Wrap with Pasta Salad	8.75
Shrimp and Avocado Croissant with Cucumber and Tomato Salad	12.00
Roast Beef and Asiago on Potato Onion Bread with Matchstick Fries	11.50
Turkey Reuben on Pumpernickel with Warm German Potato Salad	8.75
Grilled Cheese with Provolone and Cheddar	5.25
Traditional Peanut Butter and Jelly	3.25

Ask your server about our daily specials.

DESSERTS

SERVED WEDNESDAY - SUNDAY | 11 AM - 4 PM

Biscotti — Plain, Cranberry-Orange, or Chocolate with White Chips	.75
Gelato and Sorbet	3.50
Giant Homemade Cookie	1.25
Freshly Baked Cake and Pie	4.50

BEVERAGES

Coffee and Decaf	1.50
Espresso	3.00
Latte	3.50
Cappuccino	3.50
Mocha	4.00
Salt Drinks	1.50
Fresh Lemonade	2.00
Iced Tea	1.50

Ask your server about our beer and wine selections.

Please do not take food or drinks into the galleries.

Wakiya 一笑美茶樓

特式菜譜

平成 13 年 11 月 12 日

銀杏百合香	百合根の銀杏の翡翠ソース
秋仲美彩碟	秋の味覚と香りのチャイナオードブル
蟹鮮灌湯飽	蟹肉とふかひれ入り野菜スープワンタン
火腿燉花菇	花菇茸と金華ハム入り澄ましスープ
旬菜燕菁鱈	ホシワカ菜らかかぶらと北海道今が旬一品
津白爽牛扒	季節野菜と煎焼牛肉の香味ソース
洋澄蟹粉飯	上海蟹肉入り特製ご飯
特式杏仁腐	特製杏仁豆腐 二種盛り合わせ
凍頂烏龍茶	特選烏龍の極上茶葉 あまい香り

Wakiya 一笑美茶樓
脇屋友詞



How Hot
Do You
Want 'Em?



Orders Include
Blue Cheese,
Celery &
Carrot Sticks

WING
SPOT

Is Located At

55 Ann St.

Sorry,

Service By

Delivery

Only.

No Pick-Up.

We Accept

All Major

Credit Cards



WINGS
Single Order (10 Pcs.) \$4.95
Large Order (20 Pcs.) 8.95
Bucket (50 Pcs.) 19.95
Party Bucket (100 Pcs.) 39.95
Extra Blue Cheese 50¢

CHICKEN PIECES
Chicken Fingers
(Sm. 3Pcs./Lg. 6Pcs.)... \$4.95/8.95
Fried Chicken
Wings or Legs 1.00 ea.
Thighs 1.50 ea.
Breast 2.00 ea.
Spicy Chicken Tenders
(Sm. 5Pcs./Lg. 10Pcs.) 3.95/6.95

RIBLETS
Pork Riblets
(Sm. 3Pcs./Lg. 6Pcs.)... \$4.95/7.95
Chicken Riblets
(Sm. 5Pcs./Lg. 8Pcs.) 4.95/6.95

POTATO SNACKS
Home-Made Potato Chips w/Salt
(Sm./Lg.) 2.95/3.95
Seasoned Fries (Sm./Lg.) 2.25/3.95
Sweet Potato Fries (Sm./Lg.) 2.25/3.95

EXTRAS
Onion Rings
(Sm. 10Pcs./Lg. 15 Pcs.) \$3.95/5.95
Mozzarella Sticks
(Sm. 6Pcs./Lg. 10Pcs.) 4.95/6.95
Stuffed Jalapeños
(Sm. 10Pcs./Lg. 15Pcs.) 4.95/6.95
Chicken Fries 4.95
Taqitos 4.95

SIDE ITEMS
Sweet Plantains 1.95
Potato Salad 1.95
Cole Slaw 1.95
Real Mashed Potatoes 1.95
Kernal Corn 1.95

BEVERAGES
Soft Drinks
(12 oz. Can/20 oz. Bottle) ... \$1.00/1.50
Snapple 1.25
Pink Lemonade 1.00

Egg Foo Young

A Mixture of Eggs, Fresh Bean Sprouts, White and Green Onion, and a Choice of Meat Filling.
Topped with Brown Gravy and Green Onion. Served with White Rice and Fortune Cookie.

Pork	\$3.40	Shrimp	\$5.40
Vegetable (Includes Mushrooms)	\$4.40	Shrimp, Cantonese Style Grilled and Served without Gravy	\$5.95
Chicken	\$4.40		

Chow Mein and Chop Suey

Chop Suey Includes White Rice and a Fortune Cookie.
Chow Mein Includes White Rice, Chop Noodles, and a Fortune Cookie.
With Mushrooms, Cashews, or Almonds, Add 50¢

	Servings*			
	1 (1 Pt.)	2 (1 Qt.)	3 (3 Pts.)	4 (2 Qt.)
Pork Chow Mein or Chop Suey	\$2.95	\$5.90	\$8.85	\$11.80
Chicken Chow Mein or Chop Suey	\$3.70	\$7.40	\$11.10	\$14.80
Chicken Mushroom Chow Mein or Chop Suey	\$4.20	\$8.40	\$12.60	\$16.80
Chicken Subgum Chow Mein or Chop Suey	\$4.25	\$8.50	\$12.75	\$17.00
Barbeque Pork Chow Mein or Chop Suey	\$3.85	\$7.70	\$11.55	\$15.40
Vegetable Chow Mein or Chop Suey	\$3.85	\$7.70	\$11.55	\$15.40
Beef Chow Mein or Chop Suey	\$4.95	\$9.90	\$14.85	\$19.80
Shrimp Chow Mein or Chop Suey	\$5.25	\$10.50	\$15.75	\$21.00

Fried Rice

Stir-Fried Rice, Eggs, White and Green Onion, Chicken Broth, and Choice of Meat Filling.
With Fresh Bean Sprouts, Add 60¢ With Pea Pods, Add 60¢

	Servings*			
	1 (1 Pt.)	2 (1 Qt.)	3 (3 Pts.)	4 (2 Qt.)
Barbeque Pork	\$3.40	\$6.80	\$10.20	\$13.60
Chicken	\$4.50	\$9.00	\$13.50	\$18.00
Chicken Subgum	\$4.75	\$9.50	\$14.25	\$19.00
Shrimp	\$5.25	\$10.50	\$15.75	\$21.00
Ham	\$4.50	\$9.00	\$13.50	\$18.00
Beef	\$4.75	\$9.50	\$14.25	\$19.00
Vegetable (Includes Mushrooms, Pea Pods, & Sprouts)	\$4.75	\$9.50	\$14.25	\$19.00
House Special (Includes Ham, Shrimp, & Chicken)	\$6.25	\$12.50	\$18.75	\$25.00

*These dishes may be prepared with no added sodium.

(Specify no added salt, soy sauce, or msg); remaining ingredients may contain some sodium.

*Note: Servings are "full meal" servings; quantities ordered may be reduced if served with other entrees.

NO SUBSTITUTIONS ON TAKE-OUT ORDERS

282-7545

282-7514



WONG'S CAFE

Take-Out Menu

282-7514

282-7545

BREAKFAST SERVED MON. - FRI. 6:00-10:30 A.M.
SPECIAL BANQUET AND A LA CARTE MENUS AVAILABLE UPON REQUEST

PLUS A FULL AMERICAN MENU WITH DAILY SPECIALS
MOST AMERICAN ITEMS ALSO AVAILABLE FOR CARRY-OUT

NO SUBSTITUTIONS ON TAKE-OUT ORDERS

Effective Date: June 1, 1988

Prices Subject to Change

Appetizers	
Egg Roll (1)	*1.35
Chicken Wings	*1.95
Barbeque Pork	*1.95
Appetizer Assortment	*4.25
Chicken Wings, Fried Wontons, Egg Roll	
Shrimp Toast (6)	*3.25
Fried Won Tons (8)	*2.25
Batter-Fried Shrimp	*4.35
Barbeque Ribs	*2.40
Chinese Soups	
Small Won Ton Soup	*1.65
Large Won Ton Soup	*3.75
Hot and Sour Soup	*1.95
Egg Drop Soup	*1.40
Black Mushroom Soup with Shredded Pork	*1.40
Chinese Noodles	
Appetizer for 2-3 or a Full Meal for One Includes Fortune Cookie	
Pork Noodles	*3.75
Yetcamin Noodles, BBQ Pork, Bok Choy, Hard-Boiled Egg, and Chicken Broth	
Shrimp Noodles	*4.95
Yetcamin Noodles, Shrimp, Bok Choy, Hard-Boiled Egg, and Chicken Broth	
Wor Mein	*5.50
Includes: Yetcamin Noodles, Shrimp, Chicken, BBQ Pork, Bok Choy, Pea Pods, and Chicken Broth	
Wor Won Ton	*5.50
Includes: Won Tons, Shrimp, Chicken, BBQ Pork, Bok Choy, Pea Pods, and Chicken Broth	
Chinese Combination Plates	
Served with Fortune Cookie	
Pork Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.15
Chicken Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.50
Chicken Subgum Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.75
Mushroom Chow Mein, Pork Egg Foo Young, Sweet and Sour Pork	*4.50
X Pork Fried Rice, Pork Egg Foo Young, Sweet and Sour Pork	*4.50
Chinese Combination Dinners	
All Combination Dinners Include Fortune Cookie	
Combination Dinner No. 1 For One: \$7.95 For Two: \$15.25 Includes: Egg Roll Extra Fine Chicken Chow Mein Sweet and Sour Pork Barbeque Pork Fried Rice	Combination Dinner No. 2 For One: \$5.95 For Two: \$11.25 Includes: Chicken Subgum Chow Mein Sweet and Sour Pork Barbeque Pork Fried Rice
Combination Dinner No. 3 For One: \$5.75 For Two: \$10.95 Includes: Chicken Mushroom Chow Mein Sweet and Sour Pork and Pork Egg Foo Young, or Pork Fried Rice	Combination Dinner No. 4 For One: \$4.95 For Two: \$9.25 Includes: Pork Chow Mein Sweet and Sour Pork and Pork Egg Foo Young, or Pork Fried Rice
NO SUBSTITUTIONS ON TAKE-OUT ORDERS	

Authentic Chinese Dishes	
Beef	
Beef Tenderloin and Pea Pods	*6.95
Beef Tenderloin and Broccoli	*6.95
Beef Tenderloin and Oyster Sauce over Steamed Rice	*6.95
Beef Tenderloin and Onions	*6.95
Steak Kow	*7.75
Beef Tenderloin and Chinese Greens (Bok Choy)	*6.95
Beef Tomato Green Pepper Chop Suey	*6.95
Pepper Steak (Black Bean and Garlic)	*7.75
Extra Fine Beef Chow Mein or Chop Suey	*6.95
Beef and Bean Sprout Chop Suey	*4.95
Beef Lo Mein	*6.95
Stir-Fried Noodles, Pea Pods, Onions, and Bean Sprouts	
Szechuan Beef (Spicy Hot)	*7.75
Curried Beef	*7.75
Hong Kong Style Steak	*11.95
12 oz USDA Choice, with Assorted Chinese Vegetables	
Chicken and Duck	
Chicken and Pea Pods	*6.75
Extra Fine Chicken Chow Mein or Chop Suey	*6.75
Moo Goo Gai Pan	*6.75
Diced Chicken Almond Suey	*6.75
Cantonese Style Chicken Chow Mein with Pan-Fried Noodles	*6.75
Chicken with Chinese Greens (Bok Choy)	*6.75
Pressed Duck	*6.25
Boneless, Deep-Fried, with Cashew Topping	
One-Half Fried Chicken, Chinese Style with Five Spice Seasoning	*5.75
Chicken Lo Mein	*6.75
Stir-Fried Noodles, Pea Pods, Onions, Bean Sprouts	
Szechuan Style Diced Chicken	*7.25
Spicy Hot with Peanuts	
Curried Chicken	*6.75
Imperial Chicken	*7.25
Spicy Sweet Sauce with Cashews and Coconut Flakes	
Pork	
Fried Bean Curd	*6.50
Tofu with Shredded Pork and Brown Sauce	
Barbeque Pork with Chinese Greens (Bok Choy)	*6.50
Barbeque Pork Lo Mein	*6.50
Sweet and Sour Pork	*4.50
Sweet and Sour Ribs	*4.95
Sweet and Sour Chicken	*4.95
Sweet and Sour Shrimp	*6.95
Seafood	
Batter-Fried Shrimp with Lobster Style Egg Drop Sauce	*6.95
Extra Fine Shrimp Chow Mein or Chop Suey	*7.50
Shrimp Lo Mein	*7.50
Stir-Fried Shrimp with Tomato Sauce	*7.95
Szechuan Style Shrimp	*7.95
Curried Shrimp	*7.95
Shrimp with Pea Pods	*7.95
Vegetarian	
Vegetable Lo Mein	*5.00
Fried Bean Curd (Tofu) with Vegetables	*5.95
Stir-Fried Assorted Vegetables	*5.75
Pea Pods, Bok Choy, Bamboo Shoots, Mushrooms and Water Chestnuts	
Stir-Fried Pea Pods with Water Chestnuts	*5.95
Vegetable Fried Rice	*4.75
With Mushrooms, Pea Pods, and Fresh Bean Sprouts	
Extra Fine Vegetable Chow Mein or Chop Suey	*5.50
All Dishes Above Are Served with Fortune Cookie. All stir-fried dishes may be prepared with no added sodium. (Specify no added salt, soy sauce, or msg); remaining ingredients may contain some sodium.	

MING
CHEF'S SPECIAL SOUP
SESAME BEEF
Sliced Sirloin Dipped in honey coated with sesame and seared.
NUTTY CHICKEN
Boneless Breast of Chicken tossed with Peanuts, Cashews, and Pine nuts.
PEKING SEAFOOD
Shrimps, Scallops, Snow peas Broccoli sauteed in a spicy, tangy, Peking Sauce.
VEGETABLE MEDLEY
Assorted fresh vegetables.
YOBO VEGETABLE RICE or NOODLES
Fruit Sorbet
Glass of Plum Wine
 \$14.50 per person
 (Minimum of 8 people)

LUNCHEON
EGG ROLL
 YOBO's own version
CHEF'S SPECIAL SOUP
MANDARIN BEEF
Sliced Beef tossed with baby corn, broccoli, & snow peas.
HUNAN CHICKEN
Boneless Breast of Chicken with Sweet peppers, & Mushrooms
NUTTY SEAFOOD
Shrimps sauteed with pine nuts, cashews & peanuts.
Fruit Sorbet
Glass of Plum Wine
 \$8.50 per person (Minimum of 8 people)
 TO ADD CRAB RANGOON, NEGIMAKI & YOBO VEGETTABLE RICE, Add \$2.00 per person



- PARTY PLATTERS (PLEASE RESERVE EARLY FOR PLATTERS ON CHRISTMAS EVE, CHRISTMAS & NEW YEARS EVE)
- OFFICE PARTIES
- COCKTAIL PARTIES
- SET UP - PICK UP SERVICE AVAILABLE
- FULL CATERING SERVICES AVAILABLE

Feel free to call us for any special arrangements you would like for your next party either at **Yobo** or your home.

564-3848



T
H
E

Yobo

PARTY
PLANS



In keeping with the hoppiness
of group get togethers, our
head chef & kitchen staff
have combined talents to
develope some special party
selections. We have orranged
menus from an informal
Cocktail party to a delicious
luncheon to a leisurely, full
course formal dinner. These
menu options were designed
to enhance the essence and
spirit associated with group
get togethers & parties.

Yobo
CALL
564-3848

OPEN 7
DAYS

PARTY PLATTERS AVAILABLE

WE WILL BE OPEN CHRISTMAS
EVE & DAY.

DYNASTY

TEMPURA
Japonesse Jumbo Shrimp.

NEGIMAKI
Thin sliced Sirlain wrapped around
Scallions & Green Vegetables.BBQ
with Hibatchi Sauce & skewered.

EGG ROLL
YOBO'S Own Version

CRAB RANGOON
Crab & Cream cheese in a
crispy Wonton Pastry.

MANDARIN SEAFOOD SOUP
Lobster, Shrimp & Scallops

STEAK HONG KONG
Filet Mignon Flambe' with
Shong Hoi Black pepper Sauce.

HONEY CHICKEN
Boneless Breast of Chicken
dipped in honey, then tossed
peppers, Lichees, & Spanish Onions.

MERMAID'S TREASURE
Lobster, Scallops, Snow peas &
Broccoli sauteed in a light Canton
Sauce. Surrounded by Steamed
Stuffed Jumbo Shrimp.

VEGETABLE MEDLEY
Assorted fresh vegetables.
YOBO SPECIAL RICE or PEKING NOODLES
Fruit Sorbet
Glass of Plum Wine

\$25.50 per person

SUSHI available for an
additional \$4.00 per person.
(Minimum of 8 people)

IMPERIAL

NEGIMAKI
Thin sliced Sirlain wrapped around
Scallions & Green Vegetables.BBQ
with Hibatchi Sauce & skewered.

EGG ROLL
YOBO'S Own Version

CRAB RANGOON
Crab & Cream cheese in a
crispy Wonton Pastry

CHEF'S SPECIAL SOUP

SESAME BEEF
Sliced Sirlain Dipped in honey
coated with sesame and seared.

NUTTY CHICKEN
Boneless Breast of Chicken tossed
with Peanuts, Cashews, & Pine nuts.

PEKING SEAFOOD
Shrimps, Scallops, Snow peas &
Broccoli sauteed in a spicy, tongy
Peking Sauce.

*(Lobster can be added)

VEGETABLE MEDLEY
Assorted fresh vegetables.

YOBO VEGETABLE RICE or NOODOLES

Fruit Sorbet
Glass of Plum Wine

\$18.50 per person
• \$20.50 per person (with Lobster)
SUSHI available for an
additional \$4.00 per person.

(Minimum of 8 people)

Young Lok Dim Sum Menu

點心單

Steamed

蝦餃皇	1950M	Shrimp Har Gow
燒賣	1951M	Pork Siu Mai
籠仔雞	1952M	Chicken Dumplings
蓮子糯米飯	1953M	Lotus Sticky Rice
各式腸粉	1954M	Rice Rolls with (Beet Shrimp, Vegetarian or Crispy Stick)
豉汁排骨	1956S	Ribs in Black Bean S.
豉汁蜆	1958M	Squid in Black Bean S.
素菜餃	1904M	Vegetarian Dumplings
蔥油餅	1906S	Shanghai Pork Buns
小籠包	1907M	Yangchow Pork Buns
韭菜餅	1910S	Vegetarian Buns
燒賣白粥	1911S	Special Pork Buns
糯米飯	1957S	Sticky Rice Siu Mai

Pan-fried

蘿蔔糕	1961S	Chinese Radish Cake
腐皮卷	1962L	Vegetarian Tofu Rolls
綠豆飯	1963M	Stuffed Green Pepper
肉排	1964M	Pork Potstickers
牛肉排	1965M	Beef Potstickers
上海餛飩	1908M	Shanghai Meat Buns
蔥油餅	1912M	Chinese Chive Wraps
蔥油餅	1913S	Scallion Pancakes

Crisp-fried

雞絲卷	1970M	Chicken Rolls
蝦卷	1971L	Shrimp Rolls
粉卷	1972S	Fun Quo
蓮子飯	1974M	Stuffed Eggplant
糯米飯	1975M	Stuffed Tofu
芋角	1976S	Yam Cakes
蘿蔔糕	1978M	Radish Cakes

Snacks

韭菜水餃	1901S	Chive Dumplings
豬肉水餃	1902S	Pork Dumplings
甜豆漿(罐)	1903S	Sweet Soy Milk
鹹豆漿(罐)	1904S	Savory Soy Milk
鹹豆漿	1905S	Crispy Sticks
鹹豆漿	1906S	Crispy Stick Bun
鹹豆漿	1907M	Minced Pork Bun
鹹豆漿	1908S	Sweet Rice Roll
鹹豆漿	1909S	Savory Rice Roll
鹹豆漿	1910S	Pork Chop Noodle Soup
鹹豆漿	1911S	Pan-fried Noodle with 3 Treasures
鹹豆漿	1912S	Pan-fried Shanghai Pork Noodle
上海餛飩	1913S	Shanghai Noodle Soup
上海餛飩	1914S	Bean Sprout Fried Noodle
上海餛飩	1915S	Mandarin Combo Noodle Soup
上海餛飩	1916S	Shanghai Wonton Soup
上海餛飩	1917S	Pickles & Pork Noodle Soup
上海餛飩	1918S	Pickles & Beef Noodle Soup
上海餛飩	1919S	Scafood Noodle Soup
上海餛飩	1920S	Mandarin Minced Pork Noodle Soup

Dessert

芝麻湯圓	1909S	Red Bean Cake
芝麻湯圓	1910S	Red Bean Crepes
芝麻湯圓	1911S	Sweet Rice Soup
芝麻湯圓	1912S	Sesame Balls
芝麻湯圓	1913S	Agar Agar Pudding
芝麻湯圓	1914S	Egg Custard Tarts

* 特別介紹 正宗老邊餃子 (918) \$6.51

S-\$2.25 M-\$3.00 L-\$4.00 D-\$5.00 Prices do not include taxes

Table _____ People _____ Waiter _____

鑄記

YUNG KEE RESTAURANT

春有百花 秋有月

夏有涼風 冬有雪

若無閒事掛心頭

便是
嗜味
好時節

Seasonal Delicacies				
臘味 <i>Cured Food</i>	一品麒麟匯集	HK\$		
	Yung Kee Signature Cured Meat Platter	240		
	自來鴨旁臘腸	108		
前菜 <i>Appetizer</i>	金釧豆腐	90		
	Smoked Crispy Bean Curd with Special Sauce			
	五香滷牛腩	80		
湯羹 <i>Soup</i>	滷水鴨掌翼	140		
	Manitaued Goose Wing and Web			
	太史五蛇坤金鈎翅	每位 Per person 350		
砂窩 <i>Casserole</i>	太史燴五蛇羹	每位 Per person 180	2位用 For 2 persons 600	6位用 For 6 persons 900
	西洋菜燉生魚湯	每位 Per person 88		
	Double-boiled Snakehead Fish Soup with Water Cress			
砂窩 <i>Casserole</i>	至尊一品鵪鶉 (一天前預訂)	800		
	Stewed Goose in Casserole (Order 1 day in advance)			
	野生花鰻鱺皇煲 (限量供應)	半份 Half 650	全份 Full 1,360	
砂窩 <i>Casserole</i>	春味海參茄子煲	360		
	Braised Sea Cucumber with Eggplant in Spicy Sauce			
	銀絲菜隔薑卜煲	330		
砂窩 <i>Casserole</i>	Braised Green Garsupa Belly with Manu Napole Sauce in Casserole			
	黃豆豉香燻雞煲	280		
	Braised Chicken with Soya Bean Paste in Casserole			
砂窩 <i>Casserole</i>	蒜茸油鴨燻雞煲	180		
	Braised Duck with Taro in Casserole			
地道菜餚 <i>Specialties</i>	紅扒張利金鈎翅	每位 Per person 1,140		
	Braised Superior Shark's Fin in Brown Sauce			
	古法紅燒斑尾翅	詳情 Market Price		
地道菜餚 <i>Specialties</i>	Braised Gansupa Fin with Pork & Mushroom (in Authentic Style)			
	文火熬奉湯曹白	380		
	Pin-fresh Salted Fish			
地道菜餚 <i>Specialties</i>	四頭非洲鮮魷皮	每位 Per person 270		
	Braised South African Abalone (4-head) with Poincho Peel			
	金銀汁爆鮮蝦球	250		
地道菜餚 <i>Specialties</i>	Sautéed Prawns with Kung Pao Sauce			
	鮮魷蟹肉扒豆苗	250		
	Pea Sprout Topped with Fresh Crab Meat			
地道菜餚 <i>Specialties</i>	銀川玉蘭炒蝦餅	220		
	Sautéed Shrimp Cake with Yun Chuan Chinese Kale			
	玉蘭生炒鵪鶉膽	170		
米飯 <i>Rice</i>	Stir-fried Cured Goose Liver Sausage with Vegetables			
	蔥味香酥陳醋骨	150		
	Baked Spare Ribs with Vinegar			
米飯 <i>Rice</i>	生炒臘味糯米飯	小 Small 160	中 Medium 240	
	Fried Sticky Rice with Cured Meat			
	咖喱牛蒡腸粉煲	120		
	Fried Rice Flour Rollie with Minced Beef in Curry Sauce			
廚師推介 Chef Recommendations		另加一成服务费 Subject to 10% Service Charge		

